



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter 2023

# HOT X SCONES

## OVERVIEW

(Recipe makes 20 Hot X Scones)

## INGREDIENTS

### Group 1

Ingredient

**SB Scone Mix**

Water

Raisins

KG

2.000

0.450

0.250

**Total Weight: 2.700**

## METHOD

1. Soak the raisins in cold water for 30 minutes. Once done, drain all of the water.
2. Place Bakels Scone Mix and water into a mixing bowl.
3. Using a flat beater mix on slow speed for 2 minutes and then on medium speed for 3 minutes.
4. Add the raisins and mix for a further 2 minutes on slow speed ensuring not to break the raisins.
5. Remove the dough from the mixer and place on a floured surface.
6. Roll out the dough to 15mm thickness.
7. Cut out the scones using a scone cutter.
8. Brush the scones with milk.
9. Pipe on the cross using Bakels Cross Mix.
10. Allow to rest for 10 minutes.
11. Bake at 230°C for 20 minutes.