# AP Scone Mix 15kg – Date Scone Recipe

## INGREDIENTS

**Stage 1**

| | |
|---|---|
| Cool Water | 0.500kg |

**Stage 2**

| | |
|---|---|
| 103925 Scone Mix | 1.000 kg |

**Stage 3**

| | |
|---|---|
| 106209 Diced Dates | 0.500kg |

## METHOD

1. Place stage 1 ingredients into mixing bowl then add stage 2
2. Using a dough hook mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 1st speed for 5 minutes. The dough will be sticky and under mixed consistency.
4. Add stage 3 and mix on 1st speed for 1 minute.
5. Place on a floured dusted bench. Cover and allow to rest for 5 minutes.
6. Roll and cut with scone cutter. Place on silicon lined tray all batched together.
6. Allow to rest for 10 minutes before baking.
7. Scones may be washed with egg or milk to produce a glazed finish.
8. Bake at 200 - 210°C for approx. 15 – 25 minutes depending on the size of the scone.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.