



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Scone

SCONES

OVERVIEW

Using Baktem Red and Hercules Baking Powder N.

INGREDIENTS

Group 1

Ingredient	KG	%
Bakers Flour	2.000	100.00
Hercules Baking Powder	0.130	6.50
Full Cream Milk Powder	0.120	6.00
Baktem Red V	0.400	20.00
Water (Variable)	1.400	70.00

Total Weight: 4.050

METHOD

1. Using a beater or dough hook, blend dry ingredients on low speed until the BAKELS BAKTEM RED is evenly dispersed (rubbed through).
2. Add water and dough up on low speed until clear.
3. Roll out the dough approximately 25 mm thick.
4. Cut into round shapes.
5. Place on baking tray.

6. Rest for 10-15 minutes before baking.
7. Bake at 215°C.
8. Note: Additional varieties can be produced with the recipe variations for PETTINA SCONE MIX.