

## Product Information

### Description

A soft, traditional versatile scone mix. Suitable for making sweet and savoury scones. Why not add extra mature cheddar cheese for a tasty savoury scone.

Brand: Middleton Catering Mixes

Description: Catering Scone Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0018

(Internal Code: P200E)



### Shelf Life

24 hours after baking

### Portion Yields

Dry Mix	Water	Dough Portions 50g
1kg	400ml	28
Whole Bag 3.5kg	1400ml	98

### Compliance

Manufactured in a factory accredited to BRC Standards

### Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

### Nutritional Information

Nutritional Information	100g as sold	Per 50g portion as consumed
Energy (kJ)	1631	582
Energy (kcal)	386	138
Fat (g)	7.0	2.5
of which Saturates (g)	2.6	0.9
Carbohydrate (g)	73	26
of which Sugars (g)	10.2	3.6
Fibre (g)	2.7	0.9
Protein (g)	7.8	2.7
Salt (g)	1.2	0.4

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapessed Oil), Raising Agent (E500(ii)), Leavening Agent (E450(vii), E341(i)), Whey Powder (**MILK**), Raising Agent (E450(i), E526, E341), Dextrose.

May Contain: Egg, Soya

### Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

### Mixing Instructions

1. Place the weighed out mix into a mixing bowl select the beater attachment.
2. Blend in the correct amount of water on SLOW speed until a dough is formed. At this stage add fruit or cheese if required and mix until evenly distributed. DO NOT OVERMIX.
3. On a lightly floured surface knead until just smooth. Roll out to 13mm (1½") thickness. Cut out rounds using a pastry cutter.
4. Place the scones on a greased baking tray. Brush with beaten egg for a glazed finish.

### Baking Instructions

Bake in a pre-heated oven at 220°C/425°F/Gas Mark 7.

For fan assisted ovens bake at 200°C/400°F/Gas Mark 6 for 10-15 minutes.