

# GLUTEN FREE SCONE MIX

## Product Information

### Description

A soft traditional and versatile Gluten Free scone mix. Suitable for making plain or fruit scones, just add eggs, milk and butter. For the perfect cream tea serve with clotted cream and jam.

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Cakes & Bakes Mixes

Description: Gluten Free Scone Mix

Pack Size: 3kg

Storage: Store in a cool dry place away from strong odours and direct sunlight

Order Code: U006A

(Internal Code: Y101 tub)

### Shelf Life

Unopened - 24 months

### Portion Yields

Dry Mix	500g
Butter (softened)	130g
Milk	170ml
Eggs	2

30 x 100g portions as sold per 3kg tub

Approximate cost: 95 x 57g = 10p each\*

\* Based on RSP Feb 2017, cost does not include extra ingredients i.e. egg, butter etc.

### Features and Benefits

Easy to use, just add butter, milk and eggs

Suitable for Vegetarians

### Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1480.1
Energy (kcal)	352.7
Fat (g)	2.1
of which Saturates (g)	0.5
Carbohydrate (g)	79.0
of which Sugars (g)	13.7
Protein (g)	4.4
Salt (g)	1.643

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### Ingredients

White Rice Flour, Sugar, Potato Starch, Tapioca Starch, Maize Starch, Raising Agents (E341(i), E500), Buckwheat Flour, Thickener (Xanthan Gum), Flavouring.

### Allergens

For allergy advice see ingredients in UPPERCASE

### Cooking Instructions

1. Add the milk to the egg and mix together in a jug.
2. Add dry scone mix to the bowl.
3. Then add the butter to the dry scone mix and mix on slow speed until it resembles fine breadcrumbs.
4. Add the milk and egg mixture to the bowl.
5. Mix for 1 minute on slow speed, or until a dough is formed.
6. Roll out to 3cm thickness. Cut into scones and bake at 200°C/Gas Mark 6 for approx. 12-15 minutes.