

## Product Information

### Description

A soft, traditional versatile scone mix. Suitable for making sweet and savoury scones. Why not add clotted cream and jam to make the perfect cream tea or by adding fruit and choc chips to make a tasty change.

Brand: Middleton Catering Mixes

Description: Scone Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0002

(Internal Code: P200D)



### Shelf Life

24 hours after baking

### Portion Yields

3.5kg bag makes 98 x 50g portions.

### 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	50g portion as consumed
Energy (kJ)	1699	608
Energy (kcal)	403	144
Fat (g)	9.3	3.4
of which Saturates (g)	3.4	1.2
Carbohydrate (g)	72	26
of which Sugars (g)	14.2	5.1
Fibre (g)	2.5	0.9
Protein (g)	8.1	2.9
Salt (g)	1.7	0.6

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), **MILK** Protein (Whey Powder, Acid Casein), Raising Agent (E500(ii)), Leavening Agent (E341(i), E450(vii)), Emulsifier (E471), Raising Agent (E450(i), E526, E341).

May Contain: Egg, Soya

### Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

### Cooking Instructions

Dry Mix	Water	Dough Portions 50g
1kg	375 - 400ml	28
Whole Bag 3.5kg	1400ml	98

1. Place the required weight of dry mix into the mixing bowl.
2. Slowly blend in the correct amount of water.
3. Mix for 1 minute on slow speed.
4. Mix for 1 minute on medium speed.
5. Add fruit mix until distributed evenly.
6. Leave dough to rest on table for 10-15 minutes before rolling out.
7. Roll out to approx 3/4” thick, then cut with a 2” cutter.
8. Place onto a greased baking tray and brush with egg wash.
9. Collect trimmings and repeat.
10. Allow to rest 15 minutes before baking.

### BAKING INSTRUCTIONS

Place in a preheated oven near the top and bake 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 until risen and golden brown.