

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 GB-163-004

Brand: Middletons

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

Makes approximately 11 x 80g scones using 6.5cm cutter.

Features and Benefits

- ✓ Easy to use, just add butter, milk and eggs
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1447
Energy (kcal)	341
Fat (g)	0.6
of which Saturates (g)	0.1
Carbohydrate (g)	80
of which Sugars (g)	13.7
Protein (g)	4.2
Salt (g)	1.6

Approx. 30 x 100g portions per 3kg tub.

Ingredients

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

Allergens

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

Cooking Instructions

1. Add the milk to the egg and mix together in a jug.
2. Add dry scone mix to a mixing bowl. Select beater attachment.
3. Then add the butter to the dry scone mix and mix on slow 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/400°F/Gas Mark 6 (Fan Oven 180°C) for approx. 12 – 15 minutes.
7. Cooking times and temperatures may vary.

Gluten Free Vegan Scones

Dry Mix	500g
Vegan Block Margarine (diced)	130g
Soya Yoghurt	270g

Makes approximately 11 x 80g scones using 6.5cm cutter.

Cooking Instructions

1. Add dry scone mix to a mixing bowl. Select beater attachment.
2. Then add the diced margarine to the dry scone mix and mix on slow until it resembles fine breadcrumbs.
3. Add the yoghurt to the mix and blend until a dough is formed.
4. Roll out to 3cm thickness. Cut into scones and bake at 200°C/Fan Oven 180°C/Gas Mark 6 for approx. 12 – 15 minutes.
5. Cooking times and temperatures may vary.