

Multiseed Scones



Description

Tastes great with some fresh cream and jam.

Ingredients

Kg	Ingredients
4.000	BAKELS MULTISEED BREAD CONCENTRATE
4.000	White flour
0.800	Caster sugar
0.800	White shortening
0.400	BAKELS SLOW ACTING BAKING POWDER
3.800	Water (approx)
13.800	TOTAL
Optional inclusions	
1.800	Cranberries
1.800	Sultanas
1.800	Chopped dates

Method

Sheet out and cut out scones to required size

Place on a baking sheet and glaze if desired

Rest for 15 mins

Bake for approx 20 mins

Bake: 2200C (4280F)

Finish with BAKELS BUN GLAZE RTU

(Water and yeast levels should be monitored and adjusted as necessary to suit processing conditions)

<https://www.multiseedbread.co.uk/recipe/multiseed-scones/>