

# Multiseed Scones



## Description

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Tastes great with some fresh cream and jam.

## Ingredients

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<b>Kg</b>	<b>Ingredients</b>
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)
<b>13.800</b>	<b>TOTAL</b>
	Optional inclusions
1.800	Cranberries
1.800	Sultanas
1.800	Chopped dates

## Method

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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/>