

# GLUTEN-FREE SCONES

## OVERVIEW

12-008

## INGREDIENTS

### Group Scones

Ingredient	KG	%
BAKELS GLUTEN FREE HEALTH BAKING MIX	0.360	100.00
Water	0.180	50.00
Butter (melted)	0.050	13.90
Onions	0.056	15.60
Green Bell Pepper	0.068	18.90
Red Bell Pepper	0.067	18.60
Cheese	0.033	9.20
Total Weight: 0.814		

**Yield:** 20 pieces

## METHOD

How to do it:

1. Mix melted butter and Bakels Gluten Free Health Baking Mix for 1 minute on slow speed until it resembles soft crumbs.
2. Add diced onions, peppers and grated cheese. Mix on slow speed for 1 minute.
3. Add water and continue mixing on slow speed for 1 minute until a soft dough forms.
4. Roll out dough to 2-3 cm high and cut into desired size.
5. Place on a greased oven tray.
6. Bake at 200°C for 10-12 minutes or until done.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Gluten Free



## FINISHED PRODUCT

Scone