

SAVOURY BACON SCONES

OVERVIEW

00-045

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	1.000	100.00
BAKELS BAKING POWDER	0.027	2.70
Bacon bits	0.045	4.50
BAKELS COUNTRY HERB BASE	0.027	2.70
Salt	0.009	0.90
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.220	22.00
Fresh Milk	0.690	69.00
Total Weight: 2.018		

Yield: 33 x 60g

METHOD

How to do it:

1. Combine all purpose flour, Bakels Baking Powder, bacon bits, Bakels Country Herb Base and salt. Rub Butta Butteroil Substitute into the flour and blend until the mixture resembles fine bread crumbs.
2. Stir-in milk to give a soft dough.
3. Turn onto a lightly floured board and knead gently.
4. Pat out to about 1 inch thick and stamp out circles using a 2 inch fluted round pastry cutter.
5. Place on a floured baking tray and brush with a little beaten egg or milk.
6. Bake at 230°C for 8-10 minutes or until golden brown.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Scone