



Food For Thought Recipe and Allergen Card

Scones

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising Flour	D200200	3k
Margarine	C000266	1k
Baking Powder	D001685	3 tbsp
Sugar	D001146	500g
Cold milk		
Sultanas	D004160	500g
Eggs		3
Demerara Sugar	D001208	To sprinkle

RECIPE METHOD – ALLERGENS

1. Using a planetary mixer, sieve the **flour** with the baking powder and add the sugar and **margarine**
2. Mix on a slow speed until the margarine is crumbed into the flour and sugar
3. Whisk 2 of the **eggs** and add to the mixture
4. Slowly pour in the cold **milk** until a soft dough is achieved (which just leaves the bowl clean) DO NOT OVER MIX
5. Leave the dough to rest for 10 minutes
6. Roll out to a thickness of 3 cm
7. Cut out using a scone cutter
8. Place on a greased baking tray
9. Beat the remaining **egg**
10. Brush the top of all of the scones
11. Sprinkle with Demerara sugar
12. Bake in the oven at 190°C for 15 minutes or until well risen and browned on the top

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...