



Scones

Ingredient	10 Portions	50 Portions	100 Portions
Self-raising Flour	300g	1.5kg	3kg
Margarine	100g	500g	1kg
Baking Powder	1 tsp	1.5 tbsp	3 tbsp
Sugar	20g	100g	500g
Cold milk			
Sultanas	20g	100g	500g
Eggs	1	2	4
Demerara Sugar	To sprinkle	To sprinkle	To sprinkle

Key Points

The dough for this recipe can be made the day before.

Method

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

Allergens Wheat, Milk, Eggs, Sulphites