

# Scones

## using IREKS CORN BREAD-MIX

Wheat flour	7.000 kg	15 lb 10 oz
IREKS CORN BREAD-MIX	3.000 kg	06 lb 12 oz
Shortening/Butter	2.500 kg	05 lb 10 oz
Sugar	1.000 kg	02 lb 02 oz
Baking powder	0.200 kg	00 lb 08 oz
<u>Milk, approx.</u>	<u>5.000 kg</u>	<u>11 lb 04 oz</u>
Total weight	18.700 kg	41 lb 14 oz

- Mixing time: Mix all the dry ingredients together for one minute. Then add the milk and mix for a further 2 minutes until the liquid has been absorbed.
- Baking temperature: 220° C
- Baking time: approx. 15 minutes
- Instructions for use: Roll out the dough to a thickness of 10 – 12 mm and cut with a scone cutter. Place on baking trays and bake at 200° C. As an alternative, mixed fruits can be added to the dough with a quantity of addition of up to 25 %, if desired.



RECIPE SERVICE

IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
ireks@ireks.com  
www.ireks.co.uk  
www.ireks.ie

**IREKS**