



SCONES

Ingredients

1kg Macphie Scone Mix
200g Dried Fruit (if required)

420g Cold Water

Method

- Thoroughly blend the Macphie Scone Mix and cold water in a Conventional Mixer, using a beater, for 1 minute on first speed. Scrape down. Mix for a further 2 minutes on second speed.
- For a Spiral Mixer, mix for 2 minutes on slow, followed by 4 minutes on fast.
- Add fruit if using.
- Process as normal, allowing scones to rest for at least 15 minutes before baking.
- Bake for approximately 12 minutes at 220°C (440°F). Alternatively cook on a hot plate for 3½ minutes each side.



CINNAMON SWIRL

For Buns

2kg Strong Bread Flour
650g Macphie SuperDough

1kg Water
150g Yeast

For Filling/Finishing

500g Cinnamon Bakestable Filling Mix
5th Avenue® White Icing

200g Water

Method

- Mix all the bun ingredients together to form a smooth dough in a conventional mixer for 10-15 minutes on middle speed.
- If using a spiral Mixer mix for 2 minutes on slow speed and 6 minutes on fast speed.
- Roll out to 30cm wide and 5mm thick rectangle and Spread with cinnamon filling.
- Roll up like a Swiss Roll and cut buns to size (75g approximately).
- Place on a baking tray (in round foils if available).
- Prove at 38°C/85% for 1 hour approx.
- Bake at 220°C (425°F) for 12 mins. approx.
- Once cooled, drizzle with 5th Avenue® White Icing.



CHOC CHIP BUNS

Ingredients

2kg Bakers Grade/Bread Flour
100g Yeast
400g Macphie Bun Concentrate

360g Choc Chips
1.05kg Water
GlenGlaze

Method

- Use water tempered to give a final dough temperature of 27°C (80°F).
- Mix all ingredients in a conventional mixer for 10-15 minutes on middle speed or in a Spiral Mixer for 2 minutes on slow speed and 6 minutes on fast speed, adding choc chips at the end of mixing.
- Prove at 40°C (104°F) R.H. 85% for 45-55minutes.
- For a 50g (1¾ oz) unit, bake at 220°-232°C (430°-450°F) for 12-15 minutes.
- Finish with GlenGlaze as desired.



CREAM BUNS

Ingredients

2kg Bakers Grade/Bread Flour
100g Yeast

400g Macphie Bun Concentrate
1.05kg Water

NEW GlenDelight

Method

- Place all ingredients in a mixing bowl, using water tempered to give a final dough temperature of 27°C (80°F).
- Mix in a Conventional Mixer for 10-15 minutes on middle speed or in a spiral mixer for 2 minutes on slow speed and 6 minutes on fast speed.
- Prove at 40°C (104°F) R.H. 85% for 45-55minutes.
- For a 50g (1¾ oz) unit, bake at 220°-232°C (430°-450°F) for 12-15 minutes.
- Once cool, dip in 5th Avenue® warmed to 45°C, split and fill with piped NEW GlenDelight.

Serving Suggestions

Product image may vary slightly from recipe featured



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