



## Gluten-free Scones using SINGLUPAN



SINGLUPAN	10.000 kg
Buttermilk/milk	5.600 kg
Shortening/fat	1.900 kg
Whole egg	1.700 kg
Sugar	1.900 kg
Baking powder	0.600 kg
<u>Raisins</u>	<u>2.000 kg</u>
<b>Total weight</b>	<b>23.700 kg</b>

- Mixing time:** Mix the dry ingredients for 1 minute on slow speed. Then add the liquid ingredients and mix for a further 1 minute or until the liquid has been absorbed.
- Instructions for use:** Roll the dough to a thickness of 10 – 12 mm and cut with a scone cutter. Place on baking trays and bake.
- Baking temperature:** 220° C
- Baking time:** 25 minutes
- General hint:** Mixed dried fruit can be added to the dough if desired as an alternative up to an addition of 25 %.