



DEVON SCONE MIX



PRODUCT DATA SHEET

INGREDIENTS LIST

Wheat Flour, Sugar, Milk Solids, Raising Agent (339, 341, 450, 500), Iodised Salt, Emulsifier (481)

Contains: Wheat (Gluten), Milk Products

May be present: Egg and Soy

STORAGE INSTRUCTIONS

Store in a cool, dry place

NUTRITIONAL INFORMATION

	Average Quantity per 100g dry mix	Baked Ave per 100g	Baked Ave per Serve 80g
Energy	1407 kj	117 kj	943 kj
Protein	10.3 g	7.16 g	5.73 g
Fat, total	1.1 g	6.36g	5.09 g
- saturated	0.48 g	0.67g	0.54g
Carbohydrate, total	70.08 g	46.66 g	38.9 g
- sugars	13.4 g	9.31 g	7.45 g
Sodium	1463 mg	1015.9 mg	12.7 mg
Dietary Fibre	2.19g	2.02g	1.62g

All values specified above are averages only when prepared according to instructions.

COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients

METHOD

What you Need

- 500 g Millers Devon Scone Mix
- 40ml Vegetable Oil
- 260ml water

1. PREHEAT

Preheat oven to 200 C. (Temperature is a guide and will vary according to oven type. Fan forced ovens may require slightly lower temperature and convection ovens may require slightly higher temperature).

2. MIX

Place the liquids into a mixing bowl and add the Millers Devon Scone Mix. Mix on slow for 1 minute to combine all the ingredients, then scrape down the sides and bottom of the bowl to make sure that all the mix is combined. Mix on Slow speed for a further 2 minutes. If fruit scones are required, add the fruit now and mix through.

3. BAKE

Place mixed dough on a flat surface with plenty of dusting flour and pat flat. Roll out to about 25mm thick, brush off excess flour and cut round scones about 7cm across. Place on a greased flat baking tray and brush the top with beaten egg. Scrap can be worked together and rerolled until all of the dough is used up. Allow to rest for 10 minutes then place into the preheated oven. Bake for approx. 5 minutes (see baking tips)

SERVING SUGGESTIONS

For fruit scones add 100g of plump Sultanas (or any dried fruit of your choice) to the above mix after the second mixing stage.

BAKING TIPS

A scone is baked when the top and bottom are golden brown, the sides should be white. After 15 minutes lift the scone carefully to check if the bottom is golden. If it is then they are baked. Remember your oven may bake slightly slower or quicker than the guide.

Disclaimer: Whilst every endeavour has been made to provide accurate information. Millers Foods makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance of the results for your own purposes