

## Scones

Yields (20) 0.13 lb. (75 grams) 2 1/2inch (63.5 mm) scones\*

Ingredients			Bakers %
Pastry flour	0.29 lb.	134 grams	25%**
Bread flour (medium protein)	0.88 lb.	399 grams	75%**
Sugar or honey	0.40 lb.	91 grams	17%
Baking powder	0.07 lb.	32 grams	5.9%
Baking soda	0.01 lb.	4.5 grams	80%
Butter	0.30 lb.	136 grams	25%
Eggs or egg substitute	0.10 lb.	45 grams	8.5%
Sour cream or whipping cream	0.40 lb.	181 grams	38%
Golden raisins & dried cranberries	0.62 lb.	281 grams	53%
Milk (non-fat)	0.43 lb.	195 grams	37.8%
<b>TOTAL</b>	<b>3.29 lbs.</b>	<b>1495 grams</b>	

### Method

- In a mixer using the paddle attachment, combine the flours, sugar, baking powder, baking soda and mix for 1 minute then add chilled butter. Mix until coarse meal crumb is obtained.
- In a food processor or blender place the cottage cheese or whipping cream and eggs, blend until smooth. Pour the milk and the cottage cheese or whipping cream / egg mixture into the dry ingredients. Mix until the dough starts to pull away from the bowl, add raisins and continue mixing until the dough (just) comes together. DO NOT OVER MIX.
- Two methods of forming can be used:
  1. A regular sized ice cream scoop can be used. Scoop out the dough onto a parchment lined baking sheet, placing the scones 1 inch (25 mm) apart. Using the palm of the hand, flatten dough to desired thickness.
  2. On a lightly floured board, roll out dough to a 1 inch (25 mm) thickness, then using a 2 1/2 inch (63.5 mm) cutter or glass, cut circles and place on parchment lined baking sheet as above.
- Brush tops of scones with additional milk (or eggwash). Bake in 400 degree F (240 degree C) oven for 10 - 15 minutes, or until golden brown. Check for proper golden brown color on the bottom of a center scone on the baking sheet. If necessary, lower oven temperature. Cool to room temperature before packaging. Scones freeze well up to three months. Internal temperature 182 degree F.
- \*\*The two flour quantities equal 100% flour weight
- If a savory, cheese or meat scone is desired, lower the sugar to 5% of the flour weight.