

DONUT, PANCAKE & SCONE

LYTE SCONE MIX

MAURI Lyte Scone Mix is easy to use and bakes delicious scones with an excellent texture and volume.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Lyte Scone Mix	1.000kg
Water	0.500L (*Finished batter temperature of 20°C-25°C is recommended.)

METHOD

STEP 1

Add water and then MAURI Lyte Scone Mix to bowl.

STEP 2

Mix for 1 minute on low speed using beater. Scrape down.

STEP 3

Mix for 5 minutes on low speed. (Dough should have a short, slightly under mixed texture).

STEP 4

Rest dough for 5 minutes prior to cutting.

STEP 5

Gently roll dough out to required thickness then cut out Lyte Scone dough pieces.

STEP 6

Rest Lyte Scone dough pieces for 10 minutes prior to baking.

BAKING

Bake at approximately 200°C until baked through but tender (approximately 15 minutes).

Note: For best results a light but complete bake would be suggested. Do not over bake.