



Lyte Scone Mix

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

INGREDIENTS

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Mauri Lyte Scone Mix	1.000kg
Water	0.500L (*Finished batter temperature of 20°C-25°C is recommended.)

METHOD

1. Step 1

Add water and then Mauri Lyte Scone Mix to bowl.

2. Step 2

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

3. Step 3

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

4. Step 4

Rest dough for 5 minutes prior to cutting.

5. Step 5

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



6. Step 6

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

7. 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.