



Scones & Pikelets -  
Gluten Free -

**Recipe No:**  
**R778 - R778p**

## **GLUTEN FREE CHEESE SCONES**

USING BAKELS GLUTEN FREE HEALTH BAKING MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.050
	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.350
2	Water	0.150
3	Cheese (grated)	0.100
<b>Total Weight</b>		<b>0.650</b>

**Method:**

1. Mix Group 1 into a fine crumb
2. Add Group 2 and mix through
3. Add Group 3 and mix in
4. Do not overmix,
5. For additional flavours, add onion and slice peppers.
6. Roll out to 15mm thickness and cut to desired size.
7. Bake at 200°C for 10-12 minutes or until golden.

**Yield:** 18 Scones at 35g each