

Scone Mix

You will need:

500g **Scone Mix**

230 ml Water

Mix ingredients by hand or in an electric mixer with a dough hook, for 2-3 minutes on medium speed. Roll out to desired thickness, approx. 12 mm (1/2"). Cut into rounds, and bake in oven. They may also be dropped by the spoonful and baked.

Serve with whipped cream, strawberry jam and a hot pot of tea!



Variations:

For fruit scones add 50 grams dried fruit per 500 gms. scone mix half way through kneading.

For dumplings, add cheese, crumpled bacon, and 1 tsp. mixed herbs. Drop by spoonful onto bubbling stew or casserole.

For pizza roll ups, roll dough out into rectangular shape, add desired toppings and roll up lengthwise. Cut into wheels, and bake. *Bake at 230 Celsius for approx. 15 minutes.*

Ingredients: Flour, Animal and Vegetable Fats, Sugar, Non-Fat Milk Powder, Baking Powder, Salt.