

English Scones

Cuisine: **English**
Food category: **Pastry**



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Company: **Retigo**

Program steps

Preheating:

215 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 210 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
wheat flour type 550	500	g
baking powder	25	g
butter soft	80	g
Whole milk lukewarm	250	g
powdered sugar	85	g
Egg (for egg wash)	1	pcs

Nutrition and allergens	
Allergens: 7, A Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	335 kJ
Carbohydrate	45.4 g
Fat	8.1 g
Protein	6.4 g
Water	25 g

Directions

In a large bowl, mix the flour and baking powder. Add the very cold butter and rub it in with your fingertips until you achieve a sandy texture, resembling breadcrumbs.

In another bowl, beat the eggs with the milk and sugar. Pour this mixture over the dry ingredients and mix quickly until the dough forms.

Bring the dough together without kneading, then roll it out to a thickness of 3 cm. Cut out 12 triangles and reserve in the refrigerator.

Brush with egg wash and bake until the scones are golden brown.