Cheese scones

NZBK-046 · Breads Buns And Scones · 12 scones

INGREDIENTS

475 g plain flour

20 g baking powder

5 g salt

85 g cold butter

180 g grated tasty cheese

300 mL milk



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub butter into dry ingredients.
2. Toss in most cheese and mix milk through just until a dough forms.
3. Cut 12 pieces, top with reserved cheese and bake at 210°C for 13–18 min.

ALLERGEN CHECK

Wheat, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-046-cheese-scones

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