



## SCONES (BASE RECIPE)

<b>Recipe Project Name/Written By:</b>	Dairy West, Revised by To Taste
<b>Recipe Category:</b>	Breakfast, Lunch, Speed Scratch
<b>Cooking Process:</b>	
<b>Prep Time:</b>	30 minutes
<b>Cook Time:</b>	15 minutes
<b>Total Time:</b>	45 minutes
<b>K-12 Portion Size:</b>	1 scone
<b>Meal Pattern Contribution:</b>	1 oz eq WGR grain

INGREDIENTS	44 Servings		88 Servings		DIRECTIONS
	Weight	Measure	Weight	Measure	
Flour, all-purpose	14 oz		1 lb 12 oz		1. Preheat convection oven to 400° F. Line sheet pans. One full size sheet pan holds 70 scones, 7 across x 10 down. 2. In a large bowl or the bowl of a large mixer, whisk together flours, baking powder, sugar, garlic, and salt. 3. Cut in butter until crumbly. 4. In a separate bowl, whisk together milk, yogurt, and egg until thoroughly combined. Add to dry ingredients and mix until just combined. 5. Fold in cheese. 6. Using a #20 disher, portion batter into scones. 7. Bake 13-15 minutes or until golden on edges and bottom. <b>CCP: No bare hand contact with ready to eat food.</b> 8. Serve one scone to each student.
Flour, white whole wheat	14 oz		1 lb 12 oz		
Baking powder		1/4 c		1/2 c	
Sugar, granulated		1/4 c		1/2 c	
Granulated garlic		2 tsp		1 Tbsp + 1 tsp	
Salt		1 tsp		2 tsp	
Butter, unsalted, diced 1/2", cold		1 c		2 c	
Milk, whole		1 1/3 c		2 2/3 c	
Yogurt, plain, low-fat		1 1/3 c		2 2/3 c	
Egg, large or liquid	4 oz	2 each	8 oz	4 each	
Cheese, cheddar, shredded, USDA Foods	12 oz		1 lb 8 oz		

**SCONES (BASE RECIPE)**

**NUTRITION INFORMATION**

**Serving Size** 1 scone

**NUTRIENTS AMOUNT**

**Calories** 155

**Total Fat** 8 g

Saturated Fat 5 g

**Cholesterol** 30 mg

**Sodium** 119 mg

**Total Carbohydrate** 17 g

Dietary Fiber 1 g

Total Sugars 2 g

Added Sugars 1 g

**Protein** 5 g

Vitamin D 0.2 mcg

Calcium 85 mg

Iron 0.6 mg

Potassium 181 mg

**N/A=**data not available.

**ALLERGENS: Eggs, Milk, Wheat**

*Allergen and nutrient information may vary based on the specific products and ingredients used on site.*

**\*MARKETING GUIDE**

Food as Purchased for	44 Servings	88 Servings

**NOTES**

\*See Marketing Guide for AP (As Purchased) weights when EP (Edible Portion) weights are provided in the recipe.

Butter can be melted, cooled slightly, and then mixed into the liquid ingredients instead of cut into small dices.

**YIELD/VOLUME**

44 Servings	88 Servings
N/A	N/A

