



BAKERY INGREDIENTS SINCE 1904

Product Information

PREMIUM SCONE MIX



Discover PREMIUM SCONE MIX

At Bakels, we believe ingredients must not only be of the highest quality, but also versatile in use, enabling bakers to produce a wide range of finished goods, for maximum operational convenience.

- ✓ Powdered mix
- ✓ Delicious buttery taste
- ✓ Light eating qualities
- ✓ Freeze/thaw stable
- ✓ Versatile- produce a whole host of sweet and savoury products

*A scone is
not just for
Summer!*

PRODUCT INFORMATION



Packaging

376716: 12.5kg bag



Shelf life

270 days



Storage

Cool and dry conditions



Applications

Traditional plain & fruited scones, swirls, sweet goods and more!

SIMPLE RECIPES, ENDLESS OPTIONS

While the **Premium Scone Mix** makes a delicious traditional plain or fruited scone, we challenged our team of skilled bakers to devise a range of other products which could be made with the same mix, so you can expand your range.

The sweet and savoury range showcases the robustness and quality of **Premium Scone Mix** as a reliable ingredient for bakers they can trust.

We believe scones are not just for Summer!





Get the classics right!
THE QUALITY OF YOUR SCONES
CAN MAKE OR BREAK YOUR
TEA/COFFEE TRADE

CLASSIC PLAIN/FRUITED

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

For fruited scones

Sultanas	0.200 kg	20 %
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Yield: 18 scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. For fruited scones, add the sultanas and mix for 30 secs on slow speed.
6. Cover and allow it to rest for 10 mins.
7. Pin out mixture and allow to rest under cover for 5 mins.
8. Scale at 90g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12 mins.



Product Codes

PACKAGING DETAILS OF
ALL BAKELS INGREDIENTS
CAN BE FOUND AT THE END
OF THIS BROCHURE

BLUEBERRY & WHITE CHOCOLATE MASHUP Scone

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
Fresh blueberries	0.100 kg	10 %
White chocolate	0.100 kg	10 %
TOTAL	1.650 kg	

Assembly/Decoration

Bakels Instant Superglaze	0.100 kg	10 %
- Neutral		

Yield: 18 scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Using a scraper, chop up the dough and an egg.
7. Fold in the blueberries and white chocolate chunks.
8. Scale at 100g into muffin cases.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12-15 mins.
12. Glaze with **Bakels Instant Superglaze - Neutral**.



CRANBERRY & CHIVE Scone

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
Cranberries	0.250 kg	25 %
Chives	0.030 kg	3 %
TOTAL	1.730 kg	

Assembly/Decoration

Bakels White Fudgice	0.300 kg	30 %
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Yield: 19 scones

METHOD

1. Add **Bakels Premium Scone Mix**, chives and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Fold in the cranberries for 30 secs on slow speed.
6. Cover and allow it to rest for 10 mins.
7. Scale at 90g into muffin cases.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 12-15 mins.
11. Once cool, drizzle with **Bakels White Fudgice**.

MIX & MATCH PINWHEELS

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration

Raspberry & White Chocolate

Bakels RTU Raspberry Cream Filling	0.050 kg	5 %
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White chocolate chips	0.050 kg	5 %
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Cinnamon

Bakels Cinnamon Filling	0.145 kg	14.5 %
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Water	0.079 kg	7.9 %
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Dark Chocolate & Orange

Bakels RTU Orange Cream Filling	0.050 kg	5 %
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Dark chocolate	0.050 kg	5 %
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Pan Au Raisin

Bakels RTU Vanilla Cream Filling	0.050 kg	5 %
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Raisins	0.050 kg	5 %
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METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out like a Chelsea Bun and spread over the respective filling (first) / inclusions (second).
7. Roll up.
8. Scale at 100g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12 mins.



RASPBERRY & WHITE CHOCOLATE



CINNAMON



DARK CHOCOLATE & ORANGE



PAIN AU RAISIN

Choose your favourite!

HEART-SHAPED SCONES

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration

Bakels Raspberry Millionaires	0.200 kg	20 %
Caramel PF		

Yield: 16 scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Pin out and allow to rest under cover for 5 mins.
6. Cut into shape using a sharp heart cutter.
7. Scale at 90g.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 12 mins.
11. Once cool, dip the top of the scone into **Bakels Raspberry Millionaires Caramel PF** and top with freeze dried raspberries to finish.



*Show the love
with this adorable
adaptation of a
traditional scone!*

LEMON & BLUEBERRY Scone



CHOCOLATE CHIP Scone

*Switch-up
the shape to
create a point of
difference!*



TRIANGLE SCONES

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
Bakels RTU Lemon Cream Filling (Lemon & Blueberry only)	0.025 kg	2.5 %
TOTAL	1.450 kg	

Assembly/Decoration

Lemon & Blueberry

Fresh blueberries	0.150 kg	15 %
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Chocolate Chip

Chocolate chips	0.250 kg	25 %
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Yield:

19 Lemon & Blueberry Scones

18 Chocolate Chip Scones

METHOD

1. Add **Bakels Premium Scone Mix**, **Bakels RTU Lemon Cream Filling** (for Lemon & Blueberry) and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out and allow to rest under cover for 5 mins.
7. Press in blueberries / chocolate chips and book fold, turn over and cut into triangles.
8. Scale at 90g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12 mins.

DIPPED & FILLED SCONES

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Filling of choice

Bakels RTU Orange Cream Filling	0.050 kg	5 %
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Bakels Raspberry Millionaires Caramel PF	0.050 kg	5 %
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Bakels RTU Caramel Cream Filling	0.050 kg	5 %
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Yield: 16 scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out and allow to rest under cover for 5 mins.
7. Scale at 90g.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 12 mins.
11. Push down the centre of the scone.
12. Dip the top of the scone into **Bakels Raspberry Millionaires Caramel PF**, warmed **Bakels White Fudgice** or **Bakels Rich Chocolate Fudgice**.
13. Pipe 15g of desired **Bakels RTU Cream Filling**.



CHOCOLATE ORANGE



RASPBERRY CARAMEL & WHITE ICING



RASPBERRY CARAMEL

Challenge the traditional scone with fresh flavours!



WHITE FUDGICE GLAZED HEARTS

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration


Bakels Clear Glaze	0.100 kg	10 %
Bakels White Fudgice	0.100 kg	10 %

Yield: 16 scones

METHOD

1. Add **Bakels Premium Scone Mix**, chives and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out and allow to rest under cover for 5 mins.
7. Cut into shape using a sharp heart cutter.
8. Scale at 90g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12-15 mins.
12. Heat **Bakels Clear Glaze** and dip the scone, for a touch-dry finish. Alternatively, spin **Bakels White Fudgice** on top of the scone for an iced finish.

Tip: For your chocolate-loving customers, why not add chocolate chips to the mix before it is pinned out.



*A zesty
addition to your
afternoon tea!*

COCONUT & LIME SCONE

INGREDIENTS

Bakels Premium Scone Mix	1.000 kg	100 %
Bakels Kokomix	0.250 kg	25 %
Water	0.430 kg	43 %
Chocolate pieces	0.200 kg	20 %
TOTAL	1.880 kg	

Yield: 31 scones

METHOD

1. Add **Bakels Premium Scone Mix**, **Bakels Kokomix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Add the chocolate pieces and mix for 30 secs on slow speed.
6. Cover and allow it to rest for 10 mins.
7. Pin out and allow to rest under cover for 5 mins.
8. Scale at 60g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12 mins.
12. To finish, zest a lime over the scones or alternatively finish with **Bakels White Fudgice** and then top with lime zest.

SCONE BROWNIE

INGREDIENTS

Bakels Premium Scone Mix	1.000 kg	100 %
Bakels Rich Chocolate Brownie Complete	0.200 kg	20 %
Water	0.450 kg	45 %
Chocolate pieces	0.200 kg	20 %
TOTAL	1.850 kg	

Yield: 20 scone brownies

METHOD

1. Add **Bakels Premium Scone Mix**, **Bakels Rich Chocolate Brownie Mix Complete** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Add the chocolate pieces and mix for 30 secs on slow speed.
6. Cover and allow it to rest for 10 mins.
7. Pin out and allow to rest under cover for 5 mins.
8. Scale at 90g.
9. Allow to rest for 15 mins.
10. Apply egg wash to the top.
11. Bake at 225°C for 12 mins.



*The collision
of two big
favourites!*



Switch-up the occasion with wholesome savouries!

COUNTRY OVEN SAVOURIES

INGREDIENTS

Multiseed Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Bakels Country Oven®	0.200 kg	20 %
Multiseed Vitality Bread Conc.		
Water	0.470 kg	47 %
TOTAL	1.670 kg	

Golden Grains Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Bakels Country Oven®	0.200 kg	20 %
Golden Grains Bread Conc.		
Water	0.470 kg	47 %
TOTAL	1.670 kg	

Yield: 18 savoury scones

METHOD

1. Add **Bakels Premium Scone Mix**, desired **Bakels Country Oven Bread Concentrate** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out and allow to rest under cover for 5 mins.
7. Scale at 90g.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 12-15 mins.



FUDGICE & CREAM DELIGHT

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration

Bakels White Fudgice	0.400 kg	40 %
Raspberry Millionaires Caramel PF	0.200 kg	20 %
TOTAL	0.600 kg	

Yield: 16 scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Pin out and allow to rest under cover for 5 mins.
7. Scale at 90g and make a 1-inch ring in the centre.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 12 mins.
11. To finish, push a hole in the scone and pipe in **Bakels RTU Cream Filling** of your choice.
12. Flood the filled scone with **Bakels White Fudgice** and top with **Raspberry Millionaires Caramel PF**.

HOT CROSS BUN SCONE

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Sultanas	0.080 kg	8 %
Raisins	0.080 kg	8 %
Mixed peel	0.040 kg	4 %
Mixed spice	0.020 kg	2 %
Water	0.480 kg	48 %
TOTAL	1.700 kg	

Assembly/Decoration

Bakels RTU Crossing Paste	0.200 kg	20 %
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Yield: 18 hot cross bun scones

METHOD

1. Add **Bakels Premium Scone Mix**, mixed spice and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Add sultanas, raisins and mixed peel and mix for 30 secs on slow speed.
6. Cover and allow it to rest for 10 mins.
7. Pin out and allow to rest under cover for 5 mins.
8. Scale at 90g.
9. Allow to rest for 15 mins.
10. Apply egg wash and **Bakels RTU Crossing Paste**.
11. Bake at 225°C for 12 mins.





PIZZA SCONES

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration

Passata	0.075 kg	7.5 %
Cheese	0.050 kg	5 %
Chives	0.030 kg	3 %
TOTAL	0.155 kg	

Yield: 9 pizza scones

Create new concepts!
**WE LOVE PUSHING THE
APPLICATION BOUNDARIES
AND EXPERIMENTING
WITH HYBRIDS**

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Using a scraper, chop up the dough and an egg.
7. Scale at 150g and mould into desired shape.
8. Allow to rest for 15 mins.
9. Apply egg wash to the top.
10. Bake at 225°C for 15 mins.
11. Top with passata, cheese and chives and bake until cheese has melted.



TEAR & SHARE SCONES

INGREDIENTS

Scone

Bakels Premium Scone Mix	1.000 kg	100 %
Water	0.450 kg	45 %
TOTAL	1.450 kg	

Assembly/Decoration

Cheese	0.050 kg	5 %
Chives	0.030 kg	3 %
TOTAL	0.080 kg	

Yield: 2 tear & share scones

METHOD

1. Add **Bakels Premium Scone Mix** and water into a mixing bowl, fitted with a beater.
2. Mix for 1 min on slow speed.
3. Scrape down.
4. Mix for 1 min 30 secs on slow speed.
5. Cover and allow it to rest for 10 mins.
6. Using a scraper, chop up the dough and an egg.
7. Pin out and allow to rest under cover for 5 mins.
8. Scale at 90g and mould into desired shape.
9. Arrange 7 individual scones into a circular shape.
10. Allow to rest for 15 mins.
11. Apply egg wash to the top.
12. Bake at 225°C for 15 mins.
13. Top with cheese and chives and bake until cheese has melted.



Got your imagination going?

Here's a space to gather your thoughts and decide which recipes are your favourite.

Remember, our team of application experts are on hand in case you have any questions relating to any of the recipes in this brochure - simply call 01869 356400 and we'll be happy to help.

Once you've crafted your range, we'd love to hear from you on our social channels @britishbakels.

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Product Codes






PACKAGING DETAILS OF
ALL BAKELS INGREDIENTS
CAN BE FOUND ON THE
BACK COVER OF THIS
BROCHURE

*Push the boundaries
of your scone range
with Bakels*






All our recipes are also available at
WWW.BRITISHBAKELS.CO.UK

**YOUR ESSENTIAL BAKELS INGREDIENT LIST TO
GET STARTED WITH YOUR BEST EVER SCONES!**

Mixes

376716	Premium Scone Mix		12.5kg
385040	Kokomix		12.5kg
394726	Country Oven Multiseed Vitality		16kg
394787	Country Oven Golden Grains		16kg
384150	Rich Chocolate Brownie Complete		12.5kg

Icing & Glaze

471900	White Fudgice		10kg
471800	Rich Chocolate Fudgice		10kg
472290	Clear Glaze		5kg
413075	RTU Crossing Paste		14 x 1kg
470089	Instant Superglaze - Neutral		15kg bag-in-box

Fillings & Caramel

584100	RTU Cream Filling - Lemon		6kg
580260	RTU Cream Filling - Orange		6kg
584110	RTU Cream Filling - Raspberry		6kg
580250	RTU Cream Filling - Chocolate		6kg
580255	RTU Cream Filling - Caramel		6kg
580245	RTU Cream Filling - Vanilla		6kg
471824	True Caramel - Raspberry Millionaires Caramel PF		12.5kg
470089	Cinnamon Filling		12.5kg



BAKERY INGREDIENTS SINCE 1904

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