

CHOCOLATE CHUNK SCONES



Not just a regular scone but an “All Natural Scone.” This claim is even more important to today’s consumer than “Organic.” Our research has provided you an opportunity reap the benefits of this popular market trend. These Scones are very easy to produce and allow you to make a wide variety of scones as long as you add only all natural ingredients. Check with your BakeMark Sales Representative for assistance to make sure you are within the proper guidelines. Our Westco all natural line allows for clean labeling so you can be sure your products are made with no chemical additives, No Trans Fats, and no preservatives.

FOR ADDED SALES & PROFITS

Have your sales staff understand the impact that an “All Natural” label can have on your customers and your sales. Be sure to charge a premium price for this premium product. Be sure to sample these scones or offer a free cup of coffee with the purchase of any scone.



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco All Natural Scone Mix
- QA Crystal Sugar

1. SCALE & MIX



Follow the directions printed on the bag. Replace the buttermilk with fresh whole milk, and add 1 ounce of pure vanilla. Add 2 - 3 ounces of pure chocolate chips or chunks during the last 30 seconds of mixing. Remember not to over-mix.

2. ROLL OUT & CUT



Place the dough on a well floured surface and roll it to about 1/2 inch thick. Using a knife or pastry wheel cut the dough into 4 oz. to 5 oz. triangles.

3. BAKE



Brush lightly with a mild egg wash then bake at 350°F until very light brown in color, approximately 12-14 minutes.

4. GARNISH



Sprinkle with Crystal sugar before baking or dust with powdered sugar after baking.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com