

# ALMOND CHERRY SCONE



Are you are looking for a lighter scone that will give you added shelf life and still has the characteristics of a wonderful pastry that complements your morning coffee? Look no further. Almond Cherry Scones give you all this...and more! Made with real butter and buttermilk, this scone gives you rich flavor and a delicate texture. Because you can sell upscale pastries for more money, this product will earn higher profits and bring higher unit sales. Scones are a perfect fit to help you to bring that morning snack customer to your store.

## EXTRA SALES AND PROFITS FOR YOU!

To give Cherry Almond Scones that “upscale look,” display them in a muffin or éclair liner to differentiate them from the rest of your fine pastries. Have some available pre-packaged as a quick take-along for those picking up their morning office treats. Sample and display them near your coffee station for quick impulse sales.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Scrumptious Scone Mix
- Ultra Rich Crème Cake Mix
- Apri-Glo

## ALMOND CHERRY SCONE RECIPE

- |        |                           |
|--------|---------------------------|
| 4 lbs. | Scrumptious Scone Mix     |
| 1 lb.  | Ultra Rich Crème Cake Mix |
| 3 lbs. | Buttermilk or Milk        |
| 8 ozs. | Margarine or Butter       |
| 1 oz.  | Pure Almond Emulsion      |
| 4 ozs. | Chopped Glazed Cherries   |

Place all the ingredients in the mixing bowl. Using a paddle mix for 1 minute in low speed (2<sup>nd</sup> speed on a 4-speed mixer). Scrape well; then continue mixing for 1 additional minute in low speed.



## 1. PREPARE THE DOUGH



Scale all the ingredients; then mix the dough following the directions for Almond Cherry Scone Recipe (front). Best if the scones are made up directly, but dough may be refrigerated overnight.

## 2. ROLL OUT & CUT



On a well-floured bench, roll the dough to a rectangular shape about 1/2 inch thick; then cut as desired using a cookie cutter or pastry wheel.

## 3. APPLY TOPPING



Brush the top of each scone liberally with egg wash and apply the almonds. Candied almonds work best. However, plain sliced almond work just as well and require less preparation.

## 4. BAKE & GLAZE



Bake them at 365°F until light golden in color and brush lightly with melted Apri-Glo. This will add eye appeal and extend their shelf life. A light dusting of Coating Sugar may also be applied.

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