

JALAPENO SCONES



Just wait until you taste this delicious zesty scone. No longer will you think that scones should only be sweet. This combination of sliced Jalapenos and Monterey Jack cheese will hit the spot as a breakfast companion item or an anytime snack. Its lively flavor and fluffy texture will really send your taste buds into the craving mode. Excellent when served warm or cold, plain or with sour cream and guacamole.

EXTRA SALES AND PROFITS FOR YOU!

Display with other savory items to encourage multiple sales. Make up assorted pre-packaged dozens for quick pick-up impulse sales. Be sure to have your staff Sample these zesty snacks. Place signs at the cash register suggesting them to your customer and your help. Suggestive sell these to your morning customers to promote afternoon lunch and snack sales (and profits).

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Scrumptious Scone Mix



1. SCALE / MIX



Prepare the scone dough following the directions on each bag. Be sure not to over-mix the dough, as this will toughen the finished scone.

2. ROLL & TOP



On a well-floured surface, roll out the dough to about 1/2 thick. To 5 lbs. of dough, spread 8-10 ounces of sliced jalapeno peppers and 8 ounces of grated jack cheese over 1/2 of the dough surface.

3. SLICE / EGG WASH



Fold the dough covering the filling and roll it to 3/4-inch thick and cut the dough into squares. Wash each scone with egg wash and place them on a paper lined baking sheet.

4. BAKE



Bake them at 375°F until they just begin to color - approximately 12-14 minutes.

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Authentic Taste. We Deliver.™

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

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