

ORANGE SCONE ROLL



This attractive roll is a version using our popular Scrumptious Scone Mix. It is the perfect addition to your scone offering or, if you are presently not making scones, a wonderful way to start. The combination of the “not too sweet” scone dough and orange is as refreshing as it is delicious and very easy to make. Loaded with rich ingredients like butter and fresh buttermilk your customers will come back again and again to satisfy their pastry cravings. And, with its orange color could be a great addition to your fall line-up.

EXTRA SALES AND PROFITS FOR YOU!

Sample them to every customer. Scones are wonderful with coffee or hot cocoa, so suggest them to each of your morning “regulars.” Package them in groups of 4 - 6 pieces, and have them available next to your cash register for quick impulse sales. Have your sales help ask if they could add a package of these delicious treats to each order.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Scrumptious Scone Mix
- Crème Cake Mix (Streusel)
- Orange Fruit-O



ORANGE STREUSEL RECIPE (for topping)

Rub together by hand until small lumps form:

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| 4 lbs. | Crème Cake Mix (dry) |
| 1 lb. | Butter or margarine |
| 2 ozs. | Orange Fruit-O |

1. MIX & PREPARE STREUSEL



Prepare the scone dough following the easy one step directions on the bag. Do not over-mix the dough as this will toughen the dough. Make the streusel by following the recipe on the front of this card.

2. ROLL OUT & TOP



Place the dough on a well-floured workbench, and roll to 1/2" thick. Brush the dough well with egg wash and cover it liberally with the prepared orange streusel.

3. ROLL & CUT



Roll into a long log as you would for a cinnamon roll, and cut into 3-4 ounce pieces (approximately 1 inch thick). Place them on a paper-lined sheet pan, and bake them immediately at 360°F until they are light golden in color.

4. BAKE



While they are still hot, brush them with melted Aprri-Glo, this will extend their shelf life and enhance their flavor.