

BC CHEESE SCONES



INGREDIENTS

Flour, All Purpose	2 kg
Flour Whole Wheat	1 kg
Salt	50 g
Sugar	224 g
Baking Powder	150 g
Liquid Eggs	430 ml
BC Buttermilk	1.7 L
Margarine	380 g
Butter	380 g
BC Cheddar Cheese, grated	1.5 kg

DIRECTIONS

1. Combine flour, baking powder, salt and sugar in a large mixing bowl.
2. Add butter and margarine cut in small pieces.
3. Mix with paddle on speed #1 until butter and margarine are broken into small pieces (peanut size).
4. Add the cheese and mix.
5. Mix eggs and buttermilk together.
6. Add to dry ingredients and mix only until roughly combined.
7. Scoop out, 150/155g per scone, 15 scones per sheet.
8. Dip hand in flour and lightly flatten the scones, and brush with egg wash.
9. Bake for 18-20 minutes at 175 C (350 F).