



**Eco-Cuisine, Inc.**

**A Flexitarian® True to Nature Company**

## **Basic Scone Mix**

**For additional product** information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

**For preparation assistance, menu development, special product application and technical information please contact Ron Pickarski at [ron@eco-cuisine.com](mailto:ron@eco-cuisine.com) or call at (303) 402-0289. Product training videos are on Eco-Cuisine's web page at [www.eco-cuisine.com](http://www.eco-cuisine.com)** Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.

**Description & Recipe Application/Uses:** Eco-Cuisine's Basic English Scone Mix may be used to make traditional English Scones with or without dairy products (Flexitarian®), & with any desired added flavor, fruit or nut variations. Other applications include breakfast scones, scone bars, biscotti, & dessert scones. Eco-Cuisine's Scone Mix was developed as an authentic English Scone (semi-sweet biscuit) with support from UK bakers. Bone Char free sugar used in the mix. Kosher certified.



**Coconut Scones**

## Scone Recipe Sampling:

- Basic English Scone
- Lemon Scone
- Pumpkin Scone
- Blueberry Scone
- Cranberry Ginger English Scone
- Cinnamon Chocolate Chip Scone
- Apricot Scone
- Italian Biscotti

## BASIC ENGLISH SCONE

1 lb.		Scone Mix
8 Tablespoons	4 ounces	Palm or trans-fat free Shortening
12 Tablespoons	188 grams	water
1 Tablespoon	14.25 grams	Vanilla Extract 1 Fold

1. In a mixing bowl, combine the Basic Scone Mix and butter. Mix with a paddle until the shortening is evenly dispersed.
2. Add milk and vanilla and mix long enough to integrate dries and wet ingredients.
3. Divide dough into two equal pieces.
4. Roll dough into floured bench into round and cut into triangles by cutting into quarters and subdividing each quarter into 8 triangular scones. Repeat process with second piece of dough.

400° F. for 10 minutes, or until golden brown and completely baked. Cool and serve.

The two following options are estimates in time and temperature based on dough density (thickness) and type of oven being used.

### **Cut-Out Cookie Options:**

Roll out dough, cut into desired shapes, and bake at 350° F for approximately 7-10 minutes depending on thickness of cookie.

### **Crusts Options:**

Roll out dough, place in oiled baking pan and trim to fit. Prebake about 5-7 minutes at 350° F, remove from oven, pour filling on crusts, and continue baking according to specific recipe instructions.