

# Everything But The Bagel Scones

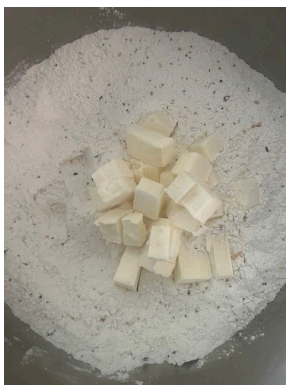
|                             |                                    |                        |                |                         |
|-----------------------------|------------------------------------|------------------------|----------------|-------------------------|
| Recipe group<br>Baked Goods | Additional name<br>Baking & Pastry | Diet factors<br>VG, NF | Portions<br>12 | Portion size<br>3.22 oz |
|-----------------------------|------------------------------------|------------------------|----------------|-------------------------|

|   | Capacity measure | EP            | Trim loss | AP            | Name of ingredient              | Methods   |
|---|------------------|---------------|-----------|---------------|---------------------------------|---|
| 1 | 3 cup            | 0 lb 13.80 oz | 0%        | 0 lb 13.80 oz | Flour, All-Purpose              | For Scone Dough: In the bowl of a stand mixer, combine all dry ingredients in step 1. |
|   | 1/4 cup          | 0 lb 2.12 oz  | 0%        | 0 lb 2.12 oz  | Seasoning Mix, Everything Bagel |   |
|   | 1/4 cup          | 0 lb 1.77 oz  | 0%        | 0 lb 1.78 oz  | Sugar, White, granulated        |   |
|   | 2 tbsp           | 0 lb 0.86 oz  | 0%        | 0 lb 0.86 oz  | Baking Powder                   |   |

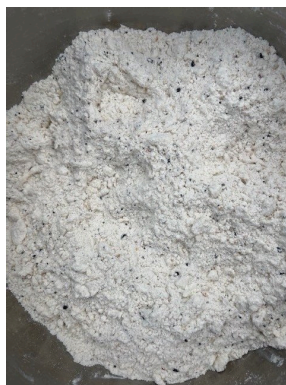


*Dry Ingredients*

|   | Capacity measure | EP      | Trim loss | AP      | Name of ingredient                           | Methods  |
|---|------------------|---------|-----------|---------|--|--|
| 2 | 1/2 cup          | 4.00 oz | 0%        | 4.00 oz | Non-Dairy Butter<br><i>Cubed and chilled</i> | Using a paddle attachment, cut butter in to dry ingredients until the mixture resembles corn meal. |

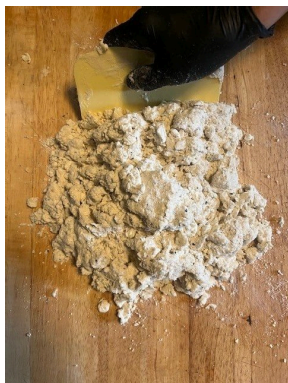


*Dry ingredients with cubed butter*



*Butter completely cut in*

|   | Capacity measure | EP            | Trim loss | AP            | Name of ingredient     | Methods  |
|---|------------------|---------------|-----------|---------------|------------------------|--|
| 3 | 1 3/4 cup        | 0 lb 14.69 oz | 0%        | 0 lb 14.69 oz | Non-dairy Cream, Heavy | Add cream to dry mixture, using a dough hook attachment. Combine until dough is shaggy and has some dry spots. |



*Shaggy Dough*

| Capacity measure | EP | Trim loss | AP Name of ingredient | Methods  |
|------------------|----|-----------|-----------------------|--|
| 4                |    |           |                       | Turn mixture onto to table and finish dough by gently folding repeatedly until dough looks uniform. Do not over mix. |

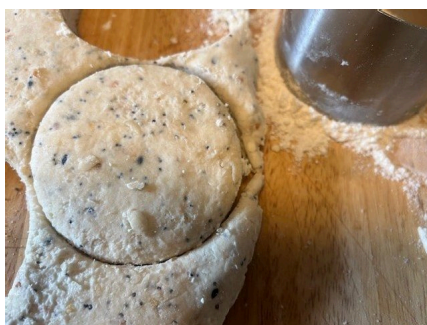


*Scone dough*

| Capacity measure | EP | Trim loss | AP Name of ingredient | Methods   |
|------------------|----|-----------|-----------------------|---|
| 5                |    |           |                       | Roll out dough to 1" thick, cut with a 2.5" biscuit cutter. To re-roll leftover pieces, layer all scraps and then repeat process. |



*Complete scone dough.*



*Scone dough cut 2.5 inch*



*Dough scraps for reroll*

|   | Capacity measure | EP           | Trim loss | AP           | Name of ingredient              | Methods  |
|---|------------------|--------------|-----------|--------------|---------------------------------|--|
| 6 | 1 1/3<br>tbsp    | 0 lb 0.70 oz | 0%        | 0 lb 0.70 oz | Non-dairy Cream, Heavy          | Preheat oven to 375°F. Add scones to a parchment lined sheet pan, brush with cream and sprinkle with everything seasoning. Bake for 20-25 minutes, rotating half way through baking, until golden brown. |
|   | 4 tsp            | 0 lb 0.71 oz | 0%        | 0 lb 0.71 oz | Seasoning Mix, Everything Bagel |  |



*Scone dough 2.5 inch size*



*Scones brushed with cream*



*Scone dough with cream and Bagel seasoning*

## RECIPE IMAGES



*Everything But The Bagel Scone*

## ALLERGENS

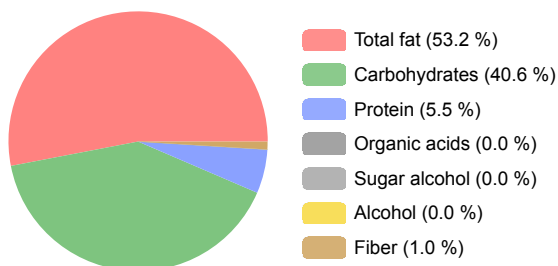
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## NUTRITION INFORMATION

supply / 100 g

| Energy nutritives         |                |             |                | Calories           | RDI         | Minerals    |               | RDI  |  | Vitamins         |                  |             |
|---------------------------|----------------|-------------|----------------|--------------------|-------------|-------------|---------------|------|--|------------------|------------------|-------------|
|                           |                | RDI         | % of energy    |                    |             |             |               |      |  |                  |                  |             |
| <b>Total fat</b>          | <b>23.00 g</b> | <b>29 %</b> | <b>53.17 %</b> | <b>382.65 kcal</b> | <b>19 %</b> | <b>Salt</b> | <b>1.58 g</b> |      |  | <b>Vitamin A</b> | <b>163.66 µg</b> | <b>18 %</b> |
| Saturated                 | 10.92 g        | 55 %        | 25.23 %        | 1,601.00 kJ        |             | Salt        | 1.58 %        |      |  | Vitamin D        | 0.64 µg          | 3 %         |
| Monounsaturated           | 7.53 g         |             | 17.41 %        |                    |             | Sodium      | 631.35 mg     | 27 % |  | Thiamine         | 0.05 mg          | 4 %         |
| Polyunsaturated           | 3.09 g         |             | 7.15 %         |                    |             | Phosphorus  | 215.45 mg     | 17 % |  | Riboflavin       | 0.09 mg          | 7 %         |
| Trans fatty acids         | 2.62 g         |             | 6.06 %         |                    |             | Potassium   | 376.41 mg     | 8 %  |  | Niacin           | 0.47 mg          | 3 %         |
| Cholesterol               | 45.00 mg       | 15 %        |                |                    |             | Iron        | 1.18 mg       | 7 %  |  | Vitamin B6       | 0.03 mg          | 2 %         |
| Linolenic acid            | 2.69 g         |             | 6.22 %         |                    |             | Calcium     | 128.66 mg     | 10 % |  | Vitamin B12      | 0.09 µg          | 4 %         |
| Alpha-linolenic acid      | 298.40 mg      |             | 0.69 %         |                    |             | Zinc        | 0.37 mg       | 3 %  |  | Folate           | 0.00 µg          | 0 %         |
| <b>Total Carbohydrate</b> | <b>38.28 g</b> | <b>14 %</b> | <b>40.65 %</b> |                    |             | Magnesium   | 11.39 mg      | 3 %  |  | Vitamin C        | 0.24 mg          | 0 %         |
| Sugars total              | 6.63 g         | 13 %        |                |                    |             | Iodine      | 0.00 µg       | 0 %  |  | Vitamin E        | 1.03 mg          | 7 %         |
| Added sugar               | 0.00 g         | 0 %         | 0.00 %         |                    |             | Selenium    | 13.33 µg      | 24 % |  | Vitamin K        | 9.14 µg          | 8 %         |
| Lactose                   | 1.16 g         |             |                |                    |             | Copper      | 0.05 mg       | 6 %  |  | Others           |                  |             |
| Fiber                     | 1.98 g         | 7 %         | 0.99 %         |                    |             |             |               |      |  | Water            | 29.61 g          |             |
| Organic acids             | 0.00 g         |             | 0.00 %         |                    |             |             |               |      |  |                  |                  |             |
| Sugar alcohol             | 0.00 g         |             | 0.00 %         |                    |             |             |               |      |  |                  |                  |             |
| Starch                    | 0.00 g         |             | 0.00 %         |                    |             |             |               |      |  |                  |                  |             |
| Protein                   | 5.17 g         | 10 %        | 5.49 %         |                    |             |             |               |      |  |                  |                  |             |
| Alcohol                   | 0.00 g         |             | 0.00 %         |                    |             |             |               |      |  |                  |                  |             |

## PERCENTAGE OF ENERGY



## CO2



Comparable CO2 emissions per 100 g.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.