

Muesli scones

Description

Grated butter dough with dried fruit, nuts and granola



Yield

30 pieces of 99 g



Scheduling

Preparation: approx. 40 minutes
Rest period: 60 minutes
Baking time: 18–20 minutes/225°C dropping



Nutritional values (100 g or 100 ml)

energy: 1'514 kJ/362 kcal;
fat: 14 g, of which saturated 6.4 g;
carbohydrates: 50 g, of which sugars 17 g;
protein: 7.7 g; salt 0.5 g

Ingredients

Scone dough (3'002 g)

1'175 g	wheat flour 400
175 g	sugar
55 g	baking powder
12 g	table salt
25 g	vanilla sugar
290 g	butter, cubed
120 g	walnuts, broken
130 g	cranberries, sugared, dried
245 g	raisins
80 g	water (for soaking the dried fruit)
465 g	whole milk
115 g	yogurt, plain
115 g	eggs

Additional ingredients (35 g)

20 g	wheat flour 720 (for rolling out)
15 g	egg wash (for brushing)

Granola mix (1'009 g)

400 g	oat flakes, fine
70 g	almonds, sliced, broken
70 g	cashews, coarsely ground
70 g	pumpkin seeds, shelled, coarsely ground
70 g	walnuts, coarsely ground
4 g	table salt
275 g	baker's honey
50 g	coconut oil

Production

1

Soaking fruit and nuts

Soak the dried cranberries, raisins and chopped walnuts in water for about 60 minutes, then pour off the excess water and drain well.

2

Granola mix

Slowly melt the coconut oil and honey in a copper bowl.

Roughly chop or grind the rolled oats, nuts and seeds separately. Add the dry mixture to the honey and coconut oil and mix thoroughly. Spread the granola mixture evenly on trays lined with silicone paper. Roast in a mild convection oven until golden brown and crisp. Let cool before further processing.

Storage note: Can be kept for up to 4 weeks at room temperature in tightly sealed containers.

3

Scone dough

Mix the dry ingredients (flour, sugar, baking powder, salt and vanilla sugar) with the butter until only small pieces of butter remain visible. Add the soaked dried fruit and mix for 1 minute. Finally, add the liquid ingredients (milk, yogurt and eggs) and mix everything for 2-3 minutes into a homogeneous dough.

4

Processing

Roll out 3'000 g of dough into a rectangle measuring 35 × 42 cm. Divide into squares of 7 × 7 cm, brush the surface with egg wash and sprinkle with the granola mix.

5

Cutting and placing

Using a knife or metal scraper, cut the scone squares along the markings. Place the scones well spaced on trays lined with silicone paper and gently flatten.

6

Baking

Place the scones immediately into the hot oven and bake without adding steam.