

# Blueberry Scones, 1WG

## General Information

Recipe #	Category	Source
1082973	Breakfast Entree	Local

## Ingredients

Name	Quantity	+	Quantity 2
Sugars, granulated	3 qt.		
Leavening agents, baking powder, low-sodium	1 pt., ¼ c.		
Salt, table	¼ c., 1 tbsp., 7⁄8 tsp.		
Margarine-like spread, SMART BALANCE Light Buttery Spread	1 gal., 1 pt.		
Milk, fluid, 1% fat, without added vitamin A and vitamin D	1 gal., 1 pt.		
Vanilla extract	1 pt., 1 ½ c.		
Sugars, powdered	3 qt. sifted		
Milk, fluid, 1% fat, without added vitamin A and vitamin D	2 tbsp.		
Blueberries, frozen, unsweetened (Includes foods for USDA's Food Distribution Program)	1 gal., 1 qt., 1 c. unthawed		
Wheat flour, whole-grain (Includes foods for USDA's Food Distribution Program)	4 gal., 1 qt., 1 c.		
Spiced Glaze for Baked Goods	1 c.		
Sugars, powdered	1 c. unsifted	+	3 tbsp. unsifted
Milk, fluid, 1% fat, without added vitamin A and vitamin D	2 tbsp.		

## Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

## Blueberry Scones

Serving Size	Yield
1 each	150.00

## Nutrition Facts

Serving Size 1 each (167 gm)

Amount Per Serving		
Calories		415.615
		% Daily Value*
Total Fat	11.611 gm	17.863%
Saturated Fat	3.151 gm	15.756%
Trans Fat	0.164* gm	
Cholesterol	1.484* mg	0.495%
Sodium	423.271 mg	17.636%
Total	71.602 gm	23.867%
<b>Carbohydrate</b>		
Dietary Fiber	6.572* gm	26.286%
Total Sugars	28.931* gm	
Includes 24.732* gm of Added Sugars		
Protein	8.395 gm	16.791%
Vitamin A, RAE	4.590* mcg	0.51%
Vitamin C	0.542* mg	0.904%
Vitamin D	0.000* mcg	
Calcium	215.292 mg	21.529%
Iron	2.350 mg	13.058%
Potassium	636.338 mg	13.539%

Saturated Fat % of Calories **6.824 %**

\* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

Component	Measurement
Whole Grain-Rich	1 oz

## Allergens

Eggs

Milk

Wheat

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Make the Scones: Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper; set aside.
2. Whisk together the flour, sugar, baking powder, salt, cinnamon, nutmeg, cloves and ginger. Cut the butter into the dry ingredients until the mixture is crumbly and there are no pieces of butter larger than the size of a pea; set aside.
3. Whisk together the pumpkin, milk and egg. Fold the wet ingredients into the dry ingredients until mostly combined (the mixture will seem dry), and turn the dough out onto a clean work surface. Knead the dough a few times to ensure it is completely combined.
4. Pat the dough into a 7-inch circle. Cut the round of dough into 8 equal triangles. Place the scones on the prepared baking sheet. Bake for 14 to 16 minutes, or until lightly browned on top. Cool completely before glazing.
5. For the Spiced Glaze: In a small bowl, whisk together the powdered sugar, milk, cinnamon, nutmeg, ginger and cloves. Using a spoon, drizzle the glaze over each scone and allow to set before serving.

CCP: Heat to 165° F or higher for at least 15 seconds

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 135° F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 135 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

### Attributes

Made from Scratch

### Added Sugar Limitations ⓘ

Not applicable.

### Dates

Last Updated

12-04-2024

Created

06-30-2021

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