



# Savory Cheese Scone

## Nonfat Dry Milk in Baked Scones

Nonfat dry Milk (NDM) is a versatile ingredient with applications in virtually every food category. In baked goods, NDM provides a natural source of calcium, clean dairy flavor and golden brown color.

### Cheese Scone Formulation

<u>Ingredients</u>	<u>Usage Level %</u>
Flour, all purpose	37.55
Water	22.85
<b>Cheddar Cheese</b>	<b>15.45</b>
<b>Butter</b>	<b>13.10</b>
Whole Egg Powder	4.60
<b>Nonfat Dry Milk (NDM)</b>	<b>2.05</b>
<b>Parmesan Cheese</b>	<b>1.85</b>
Baking Powder	1.90
Salt	0.60
Spice	<u>0.05</u>
<b>Total</b>	<b>100.00</b>

#### Procedure:

1. Combine flour, baking powder, salt, spice, and NDM.
2. Cut in cold butter using pastry blender.
3. Combine cheddar and parmesan cheeses with other ingredients.
4. Mix water and eggs in separate bowl.
5. Add water-egg mixture to the flour-butter-cheese mixture and Stir until dry ingredients are just moistened.
6. Knead dough in bowl 5 - 8 times.
7. Turn dough out onto floured board approximately 1/2 inch thick. Cut into wedges.
8. Bake wedges on cookie sheet 15 to 17 minutes at 400 degrees F.

#### Nutrition Facts:

Cheese Scone			
Serving Size: 1 Scone		50 grams	
Servings Per Container		1	
<u>Amount Per Serving</u>			
Calories	170	Calories from fat	70
% Daily Value			
Total Fat	8 g		12%
Saturated Fat	4 g		20%
Cholesterol	25 mg		8%
Sodium	300 mg		12%
Total Carbohydrate	20g		7%
Protein	4 g		
Vitamin A	0%	Vitamin C	0%
Calcium	10%	Iron	0%

