

Hints & Tips

PILLSBURY® PLACE & BAKE™ SCONES



- **Doneness Test:** Scones are fully baked when the center is firm when lightly touched.
- **Top** unbaked scones with granulated sugar or coarse sugar before baking to add texture to your scones.



- **Cut** scones in half or in quarters before baking for catering applications or breakfast/brunch buffets.
- **Place** chopped scone dough over fruit filling in ovenable dish and bake to create a scone cobbler.
- **After** baking and cooling, drizzle or dip scones with melted Gold Medal® Ready-to-Spread Icing to enhance eye appeal.



SCONE HINTS & TIPS

- **Add** scones as part of a breakfast bread basket offering.
- **Slice** scones in half horizontally and serve with ice cream and fresh berries for a very berry scone sundae.
- **Chop** and toast left over scones to create scone croutons. Serve with fruit garnished salads for a unique twist.
- **Layer** leftover scone pieces with Yoplait® yogurt and fruit in decorative glasses to create scone parfaits.
- **Merchandise** scones by pairing with coffee of the day as a daily special.



S CONE BEAR CLAWS



SCONE BEAR CLAWS

YIELD: 12 Bear Claws

| Ingredients | Weight | Measure |
|--|------------|---------|
| PILLSBURY® PLACE & BAKE™ BROWN SUGAR CINNAMON SCONES 3.75 OZ (31081) | 2 lb 13 oz | 12 each |
| GOLD MEDAL® ZT READY-TO- SPREAD VANILLA CRÈME ICING (11216) | 10 oz | 1 cup |
| Total Weight | 3 lb 7 oz | |

NUTRITION *(Values are calculated using weights of ingredients.)*

1 serving: Calories 530 (Calories from Fat 210); Total Fat 23g
(Saturated Fat 13g; Trans Fat 0g); Cholesterol 10mg; Sodium 330mg;
Total Carbohydrate 77g (Dietary Fiber 1g; Sugars 47g); Protein 4g



1. **PLACE** scones on cutting board.
2. **THAW** 10-15 minutes.
3. With the scone pointed towards you, **MAKE** (4) 1-inch vertical cuts evenly across the scone (leaving ¼ inch uncut and attached).
4. **SPREAD** open the cuts to separate and create the bear claw.
5. **PLACE** bear claws on a parchment-lined sheet pan in a 6 x 4 pattern.

BAKE

Convection oven* 325°F 19-23 minutes
Standard oven 375°F 22-26 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 9 minutes of baking.

FINISHING

1. **COOL** bear claws completely.
2. **HEAT** vanilla icing in microwave until melted.
3. **DIP** "bear toes" into melted icing, place on parchment-lined sheet pan and allow to set before serving.



Step 2



Step 4



Finishing Step 3



S CONE BISCOTTI

SCONE BISCOTTI YIELD: 16 Biscotti

| Ingredients | Weight | Measure |
|--|-------------------|---------|
| PILLSBURY® PLACE & BAKE™ RASPBERRY WHITE CHOCOLATE CHUNK SCONES 3.75 OZ (08151) | 2 lb 13 oz | 12 each |
| Total Weight | 2 lb 13 oz | |

NUTRITION *(Values are calculated using weights of ingredients.)*

1 serving: Calories 330 (Calories from Fat 150); Total Fat 17g
(Saturated Fat 9g; Trans Fat 0g); Cholesterol 10mg; Sodium 250mg;
Total Carbohydrate 41g (Dietary Fiber 0g; Sugars 20g); Protein 3g

HINTS/TIPS

- Place several scones in a cello bag tied with a decorative ribbon and place in a basket by the register for a grab'n go treat.
- For mini biscotti, cut loaves in half lengthwise, creating 4 loaves, before placing on sheet pan and baking.

1. **PLACE** a block of twelve scones on a cutting board, scored side facing up. (Do not break apart individually.)
2. **CUT** the block in half lengthwise creating 2 separate loaves (6 scones each).
3. **PLACE** scone loaves on parchment-lined sheet pan scored-side facing down.

BAKE

Convection oven* 300°F 38-42 minutes
Standard oven 350°F 44-48 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 19 minutes of baking.

SECOND BAKE

1. **COOL** scone loaves completely. Cut into ¾-inch-thick slices.
2. **PLACE** cut biscotti standing up onto parchment-lined sheet pans, spaced ½ inch apart to allow air circulation.

BAKE

Convection oven* 275°F 38-42 minutes
Standard oven 325°F 44-48 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 19 minutes of baking.



Step 2



Second Bake Step 1





S CONE BITES

SCONE BITES **YIELD: 48 Mini Scones**

| Ingredients | Weight | Measure |
|--|------------------|---------|
| PILLSBURY® PLACE & BAKE™ APPLE CINNAMON SCONES 3.75 OZ (08148) | 2 lb 13 oz | 12 each |
| Sugar, coarse | 4 oz | ½ cup |
| Total Weight | 3 lb 1 oz | |

NUTRITION (Values are calculated using weights of ingredients.)

1 serving: Calories 110 (Calories from Fat 45); Total Fat 5g
(Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 80mg;
Total Carbohydrate 16g (Dietary Fiber 0g; Sugars 9g); Protein 1g

1. **PLACE** a block of twelve scones on a cutting board, scored side facing up. (Do not break apart individually.)
2. **CUT** each scone in half (making an "X" across the score cut) to create smaller triangles.
3. **CUT** scone triangles in half again to create mini scone triangles.
4. **CUT** mini scone triangles in half again to create quartered scones.
5. **PLACE** quartered scones on parchment-lined full sheet pan in a 4 x 8 pattern.
6. **TOP** each scone bite with coarse sugar.

BAKE

| | | |
|------------------|-------|---------------|
| Convection oven* | 325°F | 13-17 minutes |
| Standard oven | 375°F | 18-22 minutes |

*Rotate pans baked in a convection oven one-half turn (180°) after 6 minutes of baking.



Step 2



Step 3





S CONE BRUNCH CAKE

SCONE BRUNCH CAKE **YIELD: 12 Servings**

| Ingredients | Weight | Measure |
|---|------------------|---------|
| PILLSBURY® PLACE & BAKE™ BLUEBERRY SCONES 3.75 OZ (08150) | 2 lb 13 oz | 12 each |
| Lemon filling, prepared | 12 oz | 1¼ cups |
| Total Weight | 3 lb 9 oz | |

NUTRITION (Values are calculated using weights of ingredients.)

1 serving: Calories 440 (Calories from Fat 180); Total Fat 20g (Saturated Fat 10g; Trans Fat 0g); Cholesterol 15mg; Sodium 410mg; Total Carbohydrate 58g (Dietary Fiber 2g; Sugars 28g); Protein 5g

HINTS/TIPS

- Drizzle with Gold Medal® Vanilla Crème Icing or dust with powdered sugar for a more decorative plate presentation.

1. **PLACE** a block of twelve scones on a cutting board, scored side facing up. (Do not break apart individually.)
2. **CUT** each scone in half (making an “X” across the score cut) to create smaller triangles.
3. **CUT** scone triangles in half again to create mini scone triangles.
4. **CUT** mini scone triangles in half again to create quartered scones.
5. **PLACE** four quartered pieces in each cup of a well-sprayed jumbo muffin pan.
6. **PIPE** approximately 1 oz of lemon filling into the center of the quartered scones.

BAKE

| | | |
|------------------|-------|---------------|
| Convection oven* | 325°F | 16-21 minutes |
| Standard oven | 375°F | 21-25 minutes |

*Rotate pans baked in a convection oven one-half turn (180°) after 8 minutes of baking.



Step 2



Step 4



Step 6



S CONE COOKIES



SCONE COOKIES **YIELD: 24 Cookies**

| Ingredients | Weight | Measure |
|---|------------------|---------|
| PILLSBURY® PLACE & BAKE™ CHOCOLATE CHUNK SCONES 3.75 OZ (30567) | 1 lb 14 oz | 8 each |
| GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216) | 1 lb 4 oz | 2 cups |
| GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215) | 1 lb 4 oz | 2 cups |
| Total Weight | 4 lb 6 oz | |

NUTRITION (Values are calculated using weights of ingredients.)

1 serving: Calories 350 (Calories from Fat 140); Total Fat 15g (Saturated Fat 8g; Trans Fat 0g); Cholesterol 5mg; Sodium 210mg; Total Carbohydrate 52g (Dietary Fiber 0g; Sugars 40g); Protein 1g



1. **PLACE** scones on cutting board standing upright.
2. **CUT** each scone into 3 thin, equal slices.
3. **PLACE** slices on a parchment-lined sheet pan in a 6 x 4 pattern.

BAKE

Convection oven* 325°F 10-14 minutes
Standard oven 375°F 14-18 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

FINISHING

1. **COOL** cookies completely.
2. **HEAT** vanilla icing in the microwave until melted.
3. **DIP** each cookie into the melted vanilla icing to coat half of the cookie.
4. **PLACE** dipped cookies on parchment-lined sheet pans and allow the icing to set, about 10-15 minutes.
5. **HEAT** chocolate icing in the microwave until melted.
6. **DIP** vanilla-iced side of each cookie into the melted chocolate icing to partially coat over the vanilla icing.
7. **PLACE** dipped cookies on parchment-lined sheet pans and allow the icing to set, about 10-15 minutes before serving.



Step 2

S CONE DANISH



SCONE DANISH YIELD: 12 Danish

| Ingredients | Weight | Measure |
|---|--------------------|---------|
| PILLSBURY® PLACE & BAKE™ BLUEBERRY SCONES 3.75 OZ (08150) | 1 lb 6.5 oz | 6 each |
| Cream cheese filling, prepared | 12 oz | 1¼ cups |
| Raspberry filling, prepared | 6 oz | ¾ cup |
| Almonds, sliced | 10 oz | 3 cups |
| Total Weight | 3 lb 2.5 oz | |

NUTRITION *(Values are calculated using weights of ingredients.)*

1 serving: Calories 470 (Calories from Fat 280); Total Fat 32g (Saturated Fat 12g; Trans Fat 0g); Cholesterol 40mg; Sodium 250mg; Total Carbohydrate 36g (Dietary Fiber 4g; Sugars 16g); Protein 9g

HINTS/TIPS

- Lemon filling can be substituted for raspberry filling to create a lemon blueberry danish.

1. **PLACE** scones on cutting board.
2. **CUT** each scone in half creating 2 smaller triangles and stand upright.
3. **CUT** each half into 2 equal slices.
4. **PLACE** scone slices in pairs with longest part of triangle touching on parchment-lined full sheet pans in 3x4 pattern.
5. **PRESS** slices together to create squares.
6. **PIPE** 1 oz of cream cheese filling onto center of scones.
7. **TOP** with 1 Tbsp raspberry filling and sprinkle with sliced almonds.

BAKE

Convection oven* 325°F 13-17 minutes
Standard oven 375°F 17-21 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 6 minutes of baking.



Step 3



Step 4



Step 7



A close-up photograph of several almond scones arranged on a white tray. The scones are triangular and golden-brown, topped with sliced almonds. The tray is set against a light blue background.

S CONE TEA COOKIES

SCONE TEA COOKIES

YIELD: 24 Tea Cookies

| Ingredients | Weight | Measure |
|--|------------|---------|
| PILLSBURY® PLACE & BAKE™ BROWN SUGAR CINNAMON SCONES 3.75 OZ (31081) | 15 oz | 4 each |
| Almonds, sliced | 1.5 oz | ½ cup |
| Total Weight | 1 lb .5 oz | |

NUTRITION *(Values are calculated using weights of ingredients.)*

1 serving: Calories 80 (Calories from Fat 40); Total Fat 4g
(Saturated Fat 2g; Trans Fat 0g); Cholesterol 0mg; Sodium 45mg;
Total Carbohydrate 10g (Dietary Fiber 0g; Sugars 5g); Protein 1g

HINTS/TIPS

- Top with colored sanding sugar for a nut-free alternative.

1. **PLACE** scones on cutting board.
2. **CUT** each scone in half creating two smaller triangles and stand upright.
3. **CUT** each half into 3 thin, equal slices.
4. **PLACE** slices on a parchment-lined sheet pan in a 6 x 4 pattern.
5. **TOP** evenly with sliced almonds.

BAKE

| | | |
|------------------|-------|---------------|
| Convection oven* | 325°F | 11-15 minutes |
| Standard oven | 375°F | 15-19 minutes |

*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.



Step 2



Step 3

