



Gluten-free Vegan Scones

With GPI GF Brownie Mix V



Guide

The demand for gluten-free products continue to soar in the US from \$1.8B in 2022 to \$4.2B in 2030*. With the gluten-free market being more mature, consumers now expect high quality and delicious products that are indistinguishable from their wheat-based counterparts. Say goodbye to dry and gritty pastries and hello to fluffy scones with our gluten-free vegan scone mix.

GPI is here to create your solution and guide you forward.

Perform

With our expertise in gluten-free blends and functional hydrocolloid systems, we developed our **GPI GF Scone Mix V** to yield moist and fluffy vegan gluten-free scones with a golden brown crust. Our scone mix gives just the right crumbliness but doesn't fall apart. The gum blend not only functions as a textural agent, but also to helps retain moisture and improves freeze-thaw stability.

GPI understands your product's journey from formulation to processing.

Inspire

Our GPI GF Scone Mix V is suitable for both sweet and savory scones and can be used in plant-based or dairy based formulations. Use this mix for blueberry scones, cheesy scones or savory southern biscuits. Our gluten-free bakery mixes are full blends that can be adapted to any processing line or packaged as a dry mix for retail and foodservice.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Gluten-free Vegan Scones

250g	GPI GF Scone Mix V	42.74%
80g	Water	13.68%
70g	Soy milk	11.97%
70g	Baking margarine, cubed and partially frozen	11.97%
5g	Vanilla extract	0.85%
40g	Vegan chocolate chips	6.84%
70g	Frozen berries	11.97%
585g	Total	100.00%

*Grand View Research, Gluten-free Bakery Market Size, Share & Trends Analysis Report By Product, By Distribution Channel, By Region, And Segment Forecasts, 2022 - 2030



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PROCEDURE

Mixing:

- In a food processor, pulse **GPI GF Scone Mix V** and margarine pieces together until mixture resembles coarse sand.
- Premix wet ingredients in a separate bowl.
- With the food processor running, add in the wet ingredients and mix into a paste.
- Transfer into a mixing bowl, fold in chocolate chips and frozen berries.
- Use a scoop to portion the scone batter into 110g - 115g mounds, onto a parchment lined baking sheet.
- Keep portions at least 2cm - 3cm apart.

Baking:

- Preheat convection oven to 220°C.
- Bake for 20 minutes or until crust is lightly golden.
- Remove gluten-free vegan scones from the oven and transfer to a wire rack to cool.
- Pack and freeze scones for storage.

NUTRITIONAL FACTS

5 scones per recipe
Serving size 1 scone (117g)

Amount per serving	
Calories	336
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 3.2g	16%
Trans Fat 0g	
Cholesterol 2mg	1%
Sodium 144mg	6
Total Carbohydrate 49g	18%
Dietary Fiber 1.9g	7%
Total Sugars 11g	
Includes 10g Added Sugars	20%
Protein 3.5g	
Vitamin D 0.7mcg	4%
Calcium 27mg	2%
Iron 0.4mg	2%
Potassium 72mg	2%

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

ALLERGEN INFORMATION

CONTAINS: Soy

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: GPI@gpiglobal.com