

COST-SAVINGS REPLACEMENT



Lemon Blueberry Scones

Skip the stop at the coffee shop with these fruity and flavorful Lemon Blueberry Scones. The secret ingredient? Lemon juice powder, which adds a kick of acidity, complementing the sweet blueberries and buttery texture.

Control	Weight	%
Butter	223.8 g	17.40
Sugar	370.9 g	28.84
Egg (approx. 1 large)	50 g	3.89
BGI Lemon Juice Powder BDF0036A	10 g	0.78
Vanilla	4.5 g	0.35
Baking Soda	6 g	0.47
Baking Powder	2.2 g	0.17
Salt	3.5 g	0.27
Dried Blueberries	99 g	7.70
Marsala Wine	10 g	0.78
Flour	506 g	39.35

Don't take our word for it. Try it yourself.

- Preheat oven to 350F
- Cream butter and sugar at medium speed in mixer. 5 minutes or until creamy and smooth
- Turn mixer to low. Add next 6 ingredients
- In a separate bowl mix dehydrated blueberries with marsala wine.
 Set aside and let rest 5 min.
 Toss Occasionally.
- 5 Add flour slowly to mixer until combined.
- Add hydrated blueberry marsala mixture to mixer and blend on low until combined
- Portion out with #50 scoop onto lined sheet pan
- 8 Bake at 350F for 4 minutes, spin tray and cook additional 4 minutes



The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. **The Bluegrass Agile Ingredient Innovation®** Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

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