Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_\_

![MC900434749[1]]()**Name That Menu Price**

Make the following food item. Determine the possible selling price.

Scone Dough

Yield 4 large scones

2/3 cup warm water

2 1/4 teaspoons yeast

1 tablespoon oil

1 tablespoon sugar

2 cups flour

½ teaspoon salt

1 egg, beaten

½ cup cooking oil (for frying the scones in)

1. Turn oven to 150 or the lowest temperature setting.

2. Combine water and yeast. Mix with a wooden spoon until yeast is dissolved.

3. Add sugar, egg and oil. Mix by hand.

4. Add salt. Add flour using dough hook. Dough should be soft, but not sticky.

5. Knead about 5 minutes. Adjust flour if necessary.

6. Turn off oven.

7. Keep dough in bowl, cover with a towel and place in the warm oven to rise.

8. Let rise 15 minutes.

9. Fill frying pan with about ½ inch of oil. Heat oil to medium or medium high.

10. Check oil temperature with a small piece of dough. Adjust temperature if necessary.

11. Shape dough and fry until golden brown.

Calculate the price per serving based on the following prices and the number of scones you made. Show your work.

|  |  |
| --- | --- |
| **Food Item** | **Cost for this Recipe** |
| Warm Water | .00 |
| Yeast | .15 |
| Oil (for dough and cooking) | .23 |
| Sugar | .07 |
| Flour | .30 |
| Salt | .01 |
| Egg | .20 |
| TOTAL |  |
| Makes 4 scones so price per serving |  |
| Menu price at 30% Food Cost Percentage |  |
| Round up the price to something “pretty” |  |