

PRINT FREE AREA

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Lap Seal A

Lap Seal B

75mm
25mm
Best Before

DOVES FARM EST. 1978
ORGANIC

Organic works with nature and helps protect our planet. Its high standards encourage healthy soil and habitats, so bees, birds, butterflies and other wildlife can flourish. That's why we've been pioneers of organic since 1978.



We also love home baking and believe it is a great choice for our health and wellbeing. Not only can you pick the best local and seasonal ingredients and know exactly what goes into your food, it is an enjoyable activity and a great way to treat family and friends.

Clare & Michael
Founders, Doves Farm

— ORGANIC —



Finely milled, stoneground organic English flour for wholemeal pastries, biscuits, scones and sauces.

FINE PLAIN
WHOLEMEAL FLOUR

DOVES FARM EST. 1978

— ORGANIC —

ORGANIC Fine Plain English
Wholemeal Flour

NUTRITION	
Typical values	Per 100g
Energy	1425kJ 337kcal
Fat	2.0g
of which saturates	0.4g
Carbohydrate	65g
of which sugars	0.3g
Fibre	1.1g
Protein	9.3g
Salt	0.03g

Ingredients: wheat*

Allergy advice: for allergens, including cereals containing gluten, see ingredients in **bold**. May contain traces of **barley, rye**.

*Organic products Grown & milled in the UK.

Best before: see top.

Storage: roll down the top after use and store in a cool dry place.

Packaging material: paper.

Always check flour before consumption.

1Kg or

Doves Farm Foods Ltd.

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[dovesfarm.co.uk](https://www.dovesfarm.co.uk)

Try this Organic Fine Plain Wholemeal Flour in our recipe for comforting cheese scones, a delicious savoury alternative to classic scones, best made with mature cheddar.

Maximum Graphics Line

WHOLEMEAL CHEESE SCONES - Makes 8

200 g, 7.05 oz (200 g, 7.05 oz)
200g Doves Farm Organic Fine Plain Wholemeal Flour
100g Baking powder
1 tsp Sugar
1 tsp Salt
10 tsp Black pepper
200g Butter
150ml Milk
100g Cheddar, grated
Flour, for dusting



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delicious recipes at
[dovesfarm.co.uk](https://www.dovesfarm.co.uk)

1. Dust a large baking tray with a little flour and pre-heat the oven.
2. Sift the flour and baking powder into a bowl, add the sugar, salt, and pepper and blend together well.
3. Add the butter to the bowl and using a fork, blend everything together until the mixture resembles fine breadcrumbs.
4. Stir in the milk then use your hands to bring together a soft mass of dough.
5. Set aside a tablespoon of the grated cheese and knead the rest into the dough.
6. Lightly dust the working surface with flour, place the dough in the middle and gently flatten with your hands, until 1cm thick.
7. Scatter the reserved cheese on the top of the dough.
8. Cut the dough into triangles and lift them on to the prepared baking tray.
9. Bake for 12-15 minutes depending on the size of the triangles.
10. Transfer the scones to a wire rack to cool.

Minimum Fold Line

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