



# SPICY BREAD SCONES



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Baked goods remain moist for longer



15



medium

## INGREDIENTS FOR 25 SCONES

**250 g** QimiQ Cream Base

**250 g** Wheat flour

**300 g** Rye wholemeal flour

**250 g** Leaven

**1 litre(s)** Water

**30 ml** Vegetable oil

**15 g** Salt

**10 g** Bread spices mixture

**1 cube(s)** Fresh yeast

## METHOD

1. Mix the flour with the salt and bread spices mixture and add the leaven.
2. Mix the QimiQ Cream Base with the water and oil until smooth. Lightly heat and dissolve the yeast in it. Add to the flour mixture and knead well.
3. Form approx. 15 scones out of the dough. Cover and allow to proof in a warm place for approx. 45 minutes. (Tip: allow to proof in an oven at 50 °C)
4. Preheat the oven to 180 °C (conventional oven).
5. Bake the scones in the preheated oven for approx. 35-40 minutes.