



## QimiQ BENEFITS

- Bake stable
- Quick and easy preparation
- Baked goods remain moist for longer



15



easy

## INGREDIENTS FOR 25 SERVINGS

<b>125 g</b>	QimiQ Cream Base
<b>100 g</b>	Butter, melted
<b>160 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>70 g</b>	Honey
<b>4 g</b>	Vanilla extract
<b>2 g</b>	Cinnamon
<b>200 g</b>	Flour
<b>6 g</b>	Baking powder

## METHOD

1. Preheat the oven to 155 °C (conventional oven).
2. Mix the QimiQ Sauce Base with the melted butter until smooth.
3. Add the sugar, salt, honey, vanilla extract and cinnamon and mix well.
4. Mix the flour with the baking powder and quickly fold into the QimiQ mixture.
5. Portion the dough onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 10-12 minutes.