



SCONES WITH VANILLA FILLING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- QimiQ can replace cream and gelatine partially or completely
- Light, fluffy and moist consistency
- Prevents moisture migration, scones remain fresh and dry for longer



30



medium

Tips

Sprinkle with icing sugar and almond flakes.

INGREDIENTS FOR 24 SERVINGS

FOR THE DOUGH

| | |
|--------------------|------------------|
| 180 g | QimiQ Sauce Base |
| 40 g | Sugar |
| 10 g | Fresh yeast |
| 55 g | Butter, softened |
| 210 g | AP Flour |
| 0.5 package | Baking powder |
| 1 pinch(es) | Salt |

FOR THE FILLING

| | |
|--------------|---|
| 125 g | QimiQ Classic Vanilla, room temperature |
| 250 g | Cream cheese |
| 60 g | Powdered sugar |
| 15 g | Corn starch |
| | Egg(s), to brush |
| 1 | Milk, to brush |

METHOD

1. For the dough: warm the QimiQ Sauce Base lightly with the sugar. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Preheat the oven to 340 °F (conventional oven).
5. Roll out the dough and cut into 24 equal sized squares. Place one tea spoon of the filling onto each square and fold into a triangle. Allow to rest for a further 20 minutes.
6. Place the scones onto a baking tray lined with baking paper and brush with a mixture of eggs and milk. Bake in the preheated oven for approx. 30 minutes.