

# Coffee Scones



A Cooperation of



**BOSCH**



悠樂煮廚 | DeliHolic

Invented for life

# Coffee Scones



## Ingredients:

250 g all-purpose flour

5 g black coffee powder

5 g baking powder

60 g unsalted butter,  
chilled and cubed

50 g egg liquid

100 g milk

40 g sugar

Chopped nuts,  
chocolate chips (as desired)

1 g salt

## Workflow:

1. In a mixer, sequentially add flour, coffee powder, baking powder, sugar, salt, and cubed chilled butter.
2. Start the mixer and blend for about 10 seconds until the mixture resembles coarse crumbs.
3. Add milk, egg liquid, chocolate chips, and mix for another 10 seconds.
4. Take out the dough onto a floured surface, flatten the dough, and sprinkle chopped almonds on top.
5. Fold the almond pieces into the dough using a folding method, then shape the dough into a flat, even disc about 2 centimeters thick.
6. Use a round mold to cut out individual portions of dough, place them on a baking tray, and brush the surface with egg liquid (prepare a small amount extra for this purpose).
7. Bake in the oven. Select “Baking Sensor” → “Small Pastries” → “Scones” from the menu. The steam oven will automatically detect and adjust the baking process.

## Setting procedure:

Select “Baking Sensor” → “Small Pastries” → “Scones” from the menu. The steam oven will automatically detect and adjust the baking process. From now on, everything is automated. When the scones are done, the steam oven will notify you through the HomeConnect mobile app and automatically turn off.

PerfectBake+

A Cooperation of



**BOSCH**



悠樂煮廚 | DeliHolic

Invented for life