



Stuffed mini scones

Ingredients (for 12 units)

Eggs

2 units

Sugar

90 grs. (7 tablespoons approx.)

Vanilla extract

1 tea spoon

Lemon rind

1 unit

Self rising flour

90 grs. (7 tablespoons approx.)

Salt

a pinch

Baking powder

½ teaspoon

Butter

100 grs

Dulce de Leche (Caramel)

100 grs.

Chocolate chips

100 grs.

Preparation

In a bowl beat the eggs and the sugar for 2 minutes. Add the the vanilla, the lemon rind and mix well. Add the flour with the salt, mix and finally the melted butter. With the help of a tablespoon pour the preparation in the MiniSouffléé up to a little bit less than half of it. Add the Caramel and the chocolate chips in the center and cover with the other part of the batter up to 2/3 of the mould to avoid overflowing. Cover the MiniSouffléé and microwave for 2 minutes on high. If 2 MiniSouffléés are used, microwave for 2 ½ minutes on high.

