

TWIX Chocolate Caramel Scones RECIPE

TWIX Chocolate Caramel Scones



Time

20 minutes Ingredients

10 items

Makes

12 servings

Perfect for a holiday brunch or afternoon coffee break, these buttery TWIX mini scones are finished with a caramel drizzle for a heavenly treat.

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Ingredients

Scones:

- 1 1/2 cups all-purpose flour
- 2 tbsp granulated sugar
- 2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup cold unsalted butter, cubed
- 6 TWIX Holiday Minis, chopped
- 1 egg yolk
- 1/2 cup light (5%) cream
- 1 tsp vanilla extract

Caramel Drizzle:

- 1/4 cup packed brown sugar
- 3 tbsp light (5%) cream
- 1 tbsp unsalted butter
- 1/2 tsp vanilla extract
- Pinch sea salt
- 6 TWIX Holiday Minis, chopped

Scones:

1. 1

Preheat oven to 400°F.

2. 2

In large bowl, whisk together flour, sugar, baking powder and salt. Using pastry blender or fingertips, cut butter into flour mixture until mixture resembles coarse meal. Stir in chopped TWIX Holiday Minis.

3. 3

In small bowl, whisk together egg yolk, cream and vanilla. Stir into flour mixture just until moistened (do not overwork dough).

4. 4

Transfer dough to lightly floured work surface; knead a few turns, just until dough comes together. Divide into 2 portions.

- Pat each portion into 4-inch round to even 1-inch thickness. Cut each round into
 6 wedges. Transfer wedges to parchment paper-lined baking sheet.
- 5. 5

Bake for 12 to 15 minutes or until golden brown. Let cool in pan on wire rack.

Caramel Drizzle:

In small saucepan, set over medium heat, stir together brown sugar, cream and butter; bring to a boil. Cook, stirring frequently, for 3 to 5 minutes or until thickened.

2. 7

Remove from heat and stir in vanilla and salt.

3.8

Drizzle caramel over scones and sprinkle with chopped TWIX.

4. Tip

For an extra golden brown sheen, brush tops with a little light (5%) cream before baking.

5. Tip

Alternatively, pat dough into one large rectangle and cut into 12 squares; or, using 2-inch round cutter, cut dough into 12 rounds, rerolling scraps as needed.

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TWIX Touchdown Trifle Cups

Cooking time

40 min

Ingredients

7 items

SEE DETAILS



TWIX Ice Cream Waffles

Cooking time

15 mins

Ingredients

4 items

SEE DETAILS



TWIX Cookie Dough Brownie Bars

Cooking time

40 min

Ingredients

12 items

SEE DETAILS



TWIX Dulce de Leche Brownies

Cooking time

1 hour

Ingredients

10 items

SEE DETAILS

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