

# Title: Finny's Fabulous 8s

## Picture

Please attach a scan of your collage separately or leave the original at the school office.

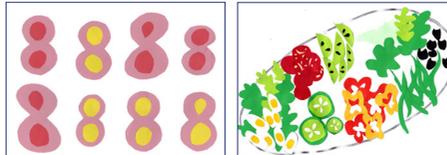
Size: A4

Orientation: Landscape

DPI: minimum 300

File type: jpeg

Examples:



Prepared by

Finny Schartz & family

Dish origin

Luxembourg/Belgium/  
France

Notes / Anecdote

These are traditionally filled with vanilla cream but as Finny loves chocolate so much we put cocoa powder in half of them.

Servings  Preparation time  Vegan   
Cooking Time  Vegetarian

## Method

1. Mix the yeast and 200ml milk with 250g flour. Cover and leave to rest in a warm spot.
  2. After 30 min mix in rest of the dough ingredients and knead for 5 min.
  3. Leave to rest for 1 hour and knead.
  4. On a lined baking sheet, form figure-8 shapes (take a small portion of dough, roll into a long 20 cm sausage and make an 8 shape.) Leave to rest for 30 minutes.
  5. Preheat the oven to 180°C.
- In the meantime prepare the fillings:
6. Scrape the vanilla bean into the milk and add the rest of the pod. Bring to the boil and simmer for 15 min stirring continuously.
  7. In a different bowl, mix egg yolks with sugar then add flour. Pour in the boiled milk and mix. Remove vanilla pod.
  8. Separate half the mixture to mix with cocoa powder. Fill half of the figure-8 shapes with vanilla filling and half with cocoa filling.
  9. Bake for around 30 minutes at 180°C (fan oven).
  10. Mix icing sugar with a splash of water and glaze the outside of the shapes.

## Ingredients

For the dough:  
500 g plain flour  
70 g sugar  
1 packet (7g) dry yeast  
200 ml warm milk  
120 g butter  
2 eggs  
Pinch of salt

For the filling:  
500 ml milk  
6 egg yolks  
200g sugar  
60g flour  
1 vanilla pod  
30g cocoa powder

For the glazing:  
20g Icing sugar  
Sprinkle of water