

Quince Biscuit Pie

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/quince-chutney-recipe-indian>

Ingredients:

- 5 cups water
- 1 cup pure maple syrup
- 3/4 cup granulated sugar
- 5 quinces peeled, cored, and quartered
- 1 vanilla bean split and scraped, pod reserved
- 2 teaspoons cornstarch
- 1 3/4 cups all purpose flour
- 1/3 cup yellow cornmeal fine
- 1/3 cup granulated sugar
- 2 teaspoons baking powder
- salt
- 1 1/2 sticks unsalted butter cold, cut into small pieces
- 1 cup heavy cream
- 3 tablespoons sliced almonds
- 1 cup heavy cream chilled
- 1/4 cup pure maple syrup
- confectioners sugar Garnish:, optional

Nutrition:

1. Calories: 1630 calories
2. Carbohydrate: 201 grams
3. Cholesterol: 290 milligrams
4. Fat: 91 grams
5. Fiber: 5 grams
6. Protein: 11 grams
7. SaturatedFat: 55 grams
8. Sodium: 550 milligrams
9. Sugar: 118 grams

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