

heute gibt es...

Chocolate Crinkles



Ingredients(24 pieces)

- 200g dark chocolate
- 90g Butter
- 100g sugar
- 3 eggs
- 200g flour
- Cocoa 25g
- ½ TL Backpulver
- pinch of salt
- such as. 8 TL Nussnougatcreme
- Powdered sugar for the surface

Preparation:

1. Break the chocolate into small pieces and melt over low flame in a water bath with the butter.
2. The bowl from the water company, add the sugar and stir quickly. The mass Pour into a bowl and let cool for 5 minutes.
3. Then successively add the eggs while stirring.
4. Flour, cocoa, baking powder and salt and add to the chocolate mixture and stir to a homogeneous dough. This then for 3 hours in the refrigerator.
5. Preheat the oven to 160 ° C (fan) Preheat and during which mold the biscuits. For this purpose, give one tablespoon batter into the palm of your hand, press in the middle with a finger, a trough into this a blob - around the tip of a teaspoon - Give chocolate spread, the nougat center enclose with the dough and shape the whole thing into a ball. This then roll in sifted icing sugar and place on a lined baking tray and flatten slightly with your hand.
6. The cookies for 15 minutes in the oven to bake.
7. After baking this place on a rack to cool. Do not be surprised if the cookies are slightly soft when Rausholen. These are easy to harden the surface, they retain the soft core inside.