

heute gibt es...

## Mini chocolate Gugelhupf



### **Ingredients:** (für ca. 15 Mini-Gugl)

- 40g Butter
- 50g sugar
- 1 Päckchen Vanille Zucker
- 1 egg
- 2 Prisen Zimt (optional)
- 60ml Sahne
- 80g Mehl
- 1/2 TL Backpulver
- 15g invitation

### **Preparation:**

1. Add butter, sugar, vanilla sugar and egg in a bowl and stir with a hand mixer until fluffy.
2. The cream add - if desired also now added the cinnamon - and stir.
3. Mix the flour with the baking powder and stir into the mixture.
4. Finally, now comes the cocoa into the bowl. Stir the dough until a uniform color is produced.
5. Preheat the oven to 175 ° C forced-air turn on to preheat.
6. The dough is now filled preferably with a pastry bag in the mini-Gugel form. If you do not have pastry bags on hand, you can also repurpose a freezer bag or - as in my case - you tinker from baking paper.



7. By tapping the mold, this avoids the formation of air bubbles.
8. The form is now for 17 minutes in the oven.
9. Get After baking the mini chocolate-Gugel from the oven, let cool for 5 minutes in the form and then trigger this. If desired, sprinkle with a little icing sugar to serve.

Done ☐

