

heute gibt es...

Chocolate espresso cookies



Ingredients(For about 18 pieces - depending on size)

- 150g dark chocolate
- 2 Instant-Espressopulver
- 125g Butter
- 210g flour
- 60g cocoa powder, unsweetened
- 1/2 TL Natron
- 1/4 teaspoon baking powder
- 1/2 tsp salt
- 2 eggs
- 100g sugar
- 75g Muscovado - or brown sugar
- 100g white chocolate
- 100g milk chocolate

Preparation:

1. Preheat oven to 170 ° C (circulation) Preheat.
2. Chop the dark chocolate, melted together with the espresso powder and the butter in a pan and let cool slightly.
3. The two types of sugar with the eggs hit a few minutes with an electric mixer or food processor.
4. Then add the chocolate butter mixture and continue stirring.
5. , Mix flour cocoa, baking soda, baking powder and salt in a bowl. Gradually stir into the batter. Once everything is well blended, stop stirring, because otherwise the desired consistency is not obtained.
6. The white and coarsely chop milk chocolate, scattered pieces aside to do (to decorate the cookies) and mix both types into the batter.
Caution: Do not touch too long, as the dough is too tight otherwise!
7. Set on a lined baking tray with a spoon dough balls, press lightly flat and decorate with chocolate pieces. Let there ever a distance of about 5 cm between the cookies.
8. Bake the cookies for about 10 minutes, then remove from the oven, let cool for 10 minutes on the baking sheet and then set down gently onto a wire rack.