

heute gibt es...

Snickers Cookies



Ingredients: (For about 15 pieces)

- 150g dark chocolate
- 200g Snickers or other peanut-caramel bars
- 125g soft butter
- 175g sugar
- 1 tbsp vanilla sugar
- 1 pinch salt
- 1 egg
- 200g flour
- 1 tsp baking powder
- 1 tbsp cocoa

Preparation:

1. Chop chocolate coarsely, melt in a water bath and allow to cool.
2. Stir Butter, sugar, vanilla sugar and salt with mixer until they're creamy. Afterwards, add the egg first, then add the melted chocolate and mix well.
3. Mix flour, baking powder and cocoa and stir into the chocolate mass.
4. Cut the chocolate bars into small pieces and fold $\frac{3}{4}$ of them in the dough.
5. Preheat the oven to 175 °C (fan).
6. Line a baking sheet with parchment paper, dispense dough portions with a tablespoon on it and shape them into flat circles. Leave a small gap between each biscuit as they are yet to rise during baking.
7. Then distribute the remaining chocolate bar pieces onto the cookies and press lightly.
8. Bake the cookies for 10 minutes in the oven, allow them to cool for about 5 minutes on the baking sheet and completely on a cooling rack, thereafter.

Attention: Bake the cookies no longer than 10 minutes, because they are too dry otherwise!



