

## French cannelés bordelais with the magimix

7 min	7 min 100 min	7 min 100 min 107 min	7 min 100 min 107 min 3/10
7 min 100 min 107 min 3/10 8	7 min 100 min 107 min 3/10 8 7	7 min 100 min 107 min 3/10 8 7	18

---

### 7 min 100 min 107 min 3/10 8 7 18

500G of milk  
220G of sugar  
120g of flour  
10G of vanilla extract  
10G of oil  
10G of rum  
2 eggs  
1 egg yolk

---

<span itemprop="recipeIngredient">500G of milk<br/></span><span itemprop="recipeIngredient">220G of sugar<br/></span><span itemprop="recipeIngredient">120g of flour<br/></span><span itemprop="recipeIngredient">10G of vanilla extract<br/></span><span itemprop="recipeIngredient">10G of oil<br/></span><span itemprop="recipeIngredient">10G of rum<br/></span><span itemprop="recipeIngredient">2 eggs<br/></span><span itemprop="recipeIngredient">1 egg yolk<br/></span></p>

To cook an easy recipe for authentic cannelés, a specialty from Bordeaux :

Â»

Bring the milk and vanilla in the bowl of the Thermomix and adjust 7 min to 100°C at speed 1.

Â»

Let cool in a bowl.

Â»

Put rum, sugar, flour, eggs and egg yolk in the bowl and set 30 seconds at speed 4 and add gradually the warm milk.

Â»

Put 12H in the fridge.

Â»

The next day, preheat the oven to 180°C.

Â»

Oil the fluted molds and pour the mixture to 3/4 of each mold.

Â»

Put in the oven during 1h30.

Let cool and serve. Treat your taste buds and eyes with these delicious Thermomix cannelés. Yum ;)