

Chocolate and coffee mini logs with the thermomix

Chocolate and coffee mini logs with the thermomix

15 min	15 min 25 min	15 min 25 min 40 min	15 min 25 min 40 min 3/10
15 min 25 min 40 min 3/10 11	15 min 25 min 40 min 3/10 11 17	15 min 25 min 40 min 3/10 11 17	12

15 min 25 min 40 min 3/10 11 17 12

270g of flour
200g of butter
200g of chocolate
100g of hazelnut powder
25g of sugar
5g of baking powder
2 egg yolks
2 tsp of instant coffee
2 tsp of water
1 tsp of vanilla extract
Colored sprinkles (optional)

270g of flour
200g of butter
200g of chocolate
100g of hazelnut powder
25g of sugar
5g of baking powder
2 egg yolks
2 tsp of instant coffee
2 tsp of water
1 tsp of vanilla extract
Colored sprinkles (optional)
</p>
</div>
<div data-bbox="48 545 704 560" data-label="Text">
<p>Discover a simple and quick recipe for Thermomix mini cakes to enjoy with a good coffee or tea</p>
</div>
<div data-bbox="70 561 96 576" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 578 344 593" data-label="Text">
<p>In a bowl, mix the instant coffee and water.</p>
</div>
<div data-bbox="70 594 96 608" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 611 653 627" data-label="Text">
<p>Put the flour, baking powder, hazelnut powder, sugar, and butter in the Thermomix bowl.</p>
</div>
<div data-bbox="70 628 96 643" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 645 253 660" data-label="Text">
<p>Set for 30 seconds at speed 3.</p>
</div>
<div data-bbox="70 662 96 676" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 679 363 694" data-label="Text">
<p>Add the egg yolks, vanilla, and diluted coffee.</p>
</div>
<div data-bbox="70 695 96 710" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 713 289 728" data-label="Text">
<p>Program for 20 seconds at speed 3.</p>
</div>
<div data-bbox="70 729 96 744" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 747 500 762" data-label="Text">
<p>Chill the dough in plastic wrap in the refrigerator for about 1 hour.</p>
</div>
<div data-bbox="70 764 96 778" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 780 354 795" data-label="Text">
<p>Place parchment paper on your baking sheet.</p>
</div>
<div data-bbox="70 797 96 811" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 813 276 829" data-label="Text">
<p>Divide the dough into 5 portions.</p>
</div>
<div data-bbox="70 830 96 845" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 847 233 862" data-label="Text">
<p>Preheat the oven to 180°C.</p>
</div>
<div data-bbox="70 863 96 878" data-label="Text">
<p>^></p>
</div>
<div data-bbox="48 880 336 896" data-label="Text">
<p>Roll the dough into logs about 1 cm thick.</p>
</div>
<div data-bbox="70 896 96 911" data-label="Text">
<p>^></p>
</div>
<div data-bbox="410 942 587 966" data-label="Page-Footer">
<p>copyright omothermix - 2024
http://www.omothermix.com</p>
</div>
<div data-bbox="460 969 520 983" data-label="Page-Footer">
<p>Page 1/2</p>
</div>

Chocolate and coffee mini logs with the thermomix

Cut the logs into pieces about every 5 cm.

Â»

Place them on the parchment paper and bake for 20 minutes.

Â»

Let them cool.

Â»

In a saucepan, heat some water. Place the broken chocolate pieces in a bowl.

Â»

Melt the chocolate in a double boiler.

Â»

Dip the ends of the cakes in the chocolate and let them cool on a wire rack.

Â»

You can also dip these biscuits in colored sprinkles to decorate them.

Enjoy ! Yum ;)