

Chocolate and coffee mini logs with the thermomix

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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
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Discover a simple and quick recipe for Thermomix mini cakes to enjoy with a good coffee or tea

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In a bowl, mix the instant coffee and water.

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Put the flour, baking powder, hazelnut powder, sugar, and butter in the Thermomix bowl.

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Set for 30 seconds at speed 3.

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Add the egg yolks, vanilla, and diluted coffee.

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Program for 20 seconds at speed 3.

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Chill the dough in plastic wrap in the refrigerator for about 1 hour.

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Place parchment paper on your baking sheet.

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Divide the dough into 5 portions.

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Preheat the oven to 180°C.

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Roll the dough into logs about 1 cm thick.

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Cut the logs into pieces about every 5 cm.

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

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Let them cool.

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

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Melt the chocolate in a double boiler.

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

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

Enjoy ! Yum ;)