

Chocolate and coffee mini logs with the magimix

Chocolate and coffee mini logs with the magimix

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

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

Â»

In a bowl, mix the instant coffee and water.

Â»

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

Â»

Set for 30 seconds at speed 3.

Â»

Add the egg yolks, vanilla, and diluted coffee.

Â»

Program for 20 seconds at speed 3.

Â»

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

Â»

Place parchment paper on your baking sheet.

Â»

Divide the dough into 5 portions.

Â»

Preheat the oven to 180°C.

Â»

Roll the dough into logs about 1 cm thick.

Â»

Chocolate and coffee mini logs with the magimix

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 ;)