



Spiced cookies with chocolate

Do you fancy a fun and delicious recipe? Then these spiced cookies with chocolate are great! The homemade cookie balls are covered with delightful melted FunCakes chocolate

Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



Patisse Mini Rol Parchement Paper
-25m-

P1703
€3.85

Ingredients

- 250 g FunCakes mix for biscuits
- FunCakes Speculaas spices
- FunCakes Chocolate Melts Dark
- 75 g cold butter
- ½ egg
- Pinch of salt

Supplies

- Baking tray lined with baking paper

Step 1: Making the cookies

Preheat the oven to 180°C (hot-air oven 160°C). Mix 250g mix for biscuits, the butter, the egg, the speculaas spices and the pinch of salt together and knead into a dough. Roll small balls out of the dough and brush them with egg as desired. Place the balls on the baking tray and bake for about 10-15 minutes.

Step 2: Melt the chocolate in a bowl

Put 200 grams of milk chocolate melts in a plastic or glass bowl. Place this bowl in the microwave and melt the melts on maximum power ($\pm$ 800 Watt). Remove the chocolate from the microwave every 15 to 20 seconds and stir well so that the temperature spreads evenly. Keep repeating this until the chocolate is almost completely melted; small pieces of chocolate may still be visible. Stop heating and stir well until all pieces of chocolate have dissolved and an even chocolate mass is obtained.

Step 3: Stir the peppercorns into the chocolate

Stir in the cookies until they are all coated with chocolate. Lay down a sheet of baking paper and scoop mounds onto it with two spoons. Melt 50 grams of white chocolate melts in the same way and decorate the rocks by pouring dashes of white chocolate onto them with a spoon. Leave them to set in the fridge.