



Spritz cookies with chocolate

Bake delicious chocolate spritz cookies yourself with this FunCakes recipe.

Boodschappenlijstje



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Icing Sugar 900 g

F10545
€5.49



Materials:

- 100 grams soft butter
- 2 egg yolks
- 125 grams flour
- Milk

Preheat the oven to 180°C (convection oven 160°C).

Beat the butter and 40 gram icing sugar with the mixer until creamy. Add the egg yolks and 1,5 teaspoon vanilla flavour until the eggs are completely solved. Sift the flour over the mixture and stir until a smooth batter. If the batter is too thick, add a little bit of milk.

Place the tip in the decorating bag and fill this with the batter. Pipe the rectangle cookies. Bake the cookies in 12 minutes ready.

Put 100 gram dark chocolate melts into a plastic or glass bowl. Place this bowl in the microwave and melt the melts at maximum power ($\pm$ 800 Watt). Every 15 to 20 seconds, remove the chocolate from the microwave and stir it well so that the temperature is spread through it evenly. Continue doing this until the chocolate is nearly melted; small pieces of chocolate may still be visible. Stop warming and stir the chocolate well until all the pieces of chocolate are melted and you have a uniform mass of chocolate.

Dip half of the cookies in the melted chocolate and let them harden in the refrigerator.

Number of cookies:

10 cookies.

Made possible by FunCakes