



Harry Potter rock cookies

amount	ingredients
50 gr	dark Lindt chocolate
50 gr	bitter chocolate
60 gr	butter
50 gr	cane sugar
2 pieces	eggs
100 gr	flour
1 1/2 EL	cacao powder
1/2 TL	grounded Garam-Masala spice mix
1/2 TL	Dr. Oetker Safran baking powder Backin
1 pinch	Dr.Oetker Bourbon vanilla paste
1 Prise	salt
30 gr	Frooggies strawberry fruitpowder to roll powder sugar to roll
<u>also you need:</u>	
	oneway handgloves
	baking sheet
	cling film
	apron
	hand mixer
	silicon baking paper or normal baking paper



Zubereitung:

1

Apron around.

Put the chocolate with the butter in a saucepan and melt in a water bath.
Remove from heat and let cool slightly. (You can also take 100g from Moser Roth - from Hofer 85% cacao chocolate - also this mixture tastes delicious)

2

Stir the sugar, vanilla paste, cocoa and eggs until foamy and add the chocolate-butter mixture spoonfulwise.

3

Add the flour, salt, baking powder and garam-masala and stir together with the almonds (if you do not like nuts you can omit the almonds).

Wrap the mass in plastic wrap and refrigerate overnight. For the hurrying among you it is enough 2 hours.

4

Preheat the oven to 165 ° C the next day
(Note each oven is different).

5

Spread the baking sheet with a silicone mat (or plain baking paper) and make walnut-sized balls from the dough with gloves. Place the balls at a distance of approx. 2cm on the baking sheet laid out with silicone baking mat or baking paper.

Bake in the preheated oven for about 12 minutes.

6

Allow to cool briefly on the plate and roll in the Frooggies strawberry fruit powder, then let cool completely on a wire rack.

And keep in beautiful cans. If you want, you can also mix the Frooggies strawberry fruit powder with icing sugar to roll the biscuits in it.

If you liked my recipe and pictures, I would appreciate your feedback and comments.

Have fun baking.



Lucina's tips:



Preparation time : about 40 minutes

Cooling time: 2-12 hours

Baking time: 12 minutes

You can mix and experiment with a variety of ingredients such as nuts and spices in this dough.



I wish good luck and buon appetite!

youre Lucina Cucina