



Kinderschokoladen-liqueur !

amount	ingredients
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250 gr	Kinderschokolade-bars
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250 ml	cream
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300 ml	milk
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130 gr	brown suagr
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1 packg	Bourbon vanilla sugar
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180 ml	white rum or Korn 38%
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preparation:

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Cut up the children's chocolate in the crusher.

Milk, cream, sugar, vanilla sugar in a saucepan and lightly heat.

Add the shredded children's chocolate and let it melt with constant stirring.

caution!! Do not boil.

Once the chocolate has completely dissolved, stir in the rum or grain and heat briefly again.

Fill in bottles and refrigerate.

Shake the bottles from time to time while cooling, then settle later not so much.

If you liked my pictures and the recipe, I would appreciate a comment.

Have fun while copying.



Lucina's tips:



In the liqueur bottle, some chocolate is usually deposited on top. That is quite normal. Shake the liqueur vigorously before each tasting and then enjoy it

When tasting it again and again, to whom my mixture is too sweet, simply adds more alcohol.

Who likes it thicker likes more cream.



I wish good luck and

Buon appetit!!

Your *Lucina Cucina*