



Peanuts-caramel-cubes with turmeric and stardust

amount	ingredients
190 g	soft butter
165 g	fine sugar
1 piece	egg yolk
2 TL	baking powder
300 g	flour
1 piece	baking spray
1 TL	curcuma
1 Stück	square shape with loose bottom 26x26cm
600 g	Sweetened condensed milk
4 EL	Maple syrup
45 g	butter
210 g	peanuts roasted, salten
100 g	dark Lindt chocolate
200 g	dark cooking chocolate
30 g	Coconut oil
	grounded curcuma
	golden, fine sugar pearls for deco

Preparation:

1. Preheat oven to 170 ° C top / bottom heat.
2. Beat butter, sugar and egg yolk until creamy.
Add flour with baking powder.
Rest for 5 minutes.
3. Grease baking tin with baking release spray.
Pour the dough into the mold, press out towards the edges and pierce with a fork.
Pre-bake the dough for about 15 minutes, bring out and allow to cool.
4. Finely chop nuts with electric crusher.
Simmer condensed milk, butter and maple syrup in the pan over medium heat for about 15-20 minutes to golden brown caramel.
Caution always stir! Risk of burning. Stir in chopped nuts quickly.
5. Now pour quickly on the cooled dough and smooth with a cake spatula.
Then bake for another 10 - 15 minutes in a hot oven.
Allow to cool in the mold.
6. Melt chocolate with coconut oil.
Spread on the caramel, decorate with gold sugar pearls and chill for about 3 hours.



Dust cake with gold dust, turmeric.
Carefully cut into cubes at room temperature.

7.

Let the cubes taste and swell in beautiful childhood memories!



Lucina's tips:



You do not necessarily have to make dice, you can also cut strips very well.
When cutting, be sure to let the cake warm to room temperature so that the chocolate icing does not break.
Always dip the knife in warm water.



I wish great success and

bon appetit!!

your Lucina Cucina