



Lindt-Choco-Snow Globes

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	grounded almond 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 tray with a silicone mat (or plain baking paper) and make walnut-sized balls from the dough with gloves - many roll it in a lot of sugar at this point - I do not do it - because the result has not satisfied me.

The sugar was yellow and sticky.

I roll my balls after baking after about 3 minutes cooling in powdered sugar.

Here for comparison, the first snow globes, which I have rolled in powdered sugar before baking and those, which I have rolled only after baking in powdered sugar. I use powdered sugar of the brand Diamant - this is very finely ground and sticks wonderfully to the balls

Roll the balls without icing them in powdered sugar at a distance of approx. 2cm onto 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 powdered sugar, then let cool completely on a wire rack. And keep in nice boxes.

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

Have fun baking.



Lucina's Tipps:



Preparation time : about 40 minutes

Cooling time: 2-12 hours

Baking time: 12 minutes

You can also use these chocolate snow globes in fruit powder, e.g. Strawberry flavor of Frooggies instead of powdered sugar rolling - so get the balls a fruity note.



I wish good luck and buon appetite!!

your Lucina Cucina