



Mokkakekse - der Duft der Bohnen ...!

Menge	Zutaten
	<u>dough:</u>
2 TL	teaspoon full of soluble coffee
250 gr	butter
40 gr	Dr.Oetker Mokka beans (chocolate)
120 gr	fine brown sugar
1 pinch	salt
3 EL	cream
350 gr	flour
1 TL	teaspoon full of baking powder
	<u>decoration:</u>
40 Stück	Dr.Oetker Mocca beans

preparation:

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Apron around. Dissolve the soluble coffee in 1 1/2 tablespoons of boiling water and allow to cool.

Brown the butter gently in a small saucepan for about 10 minutes. Then cool until the butter becomes firm again.

The mocha beans I hacked in TUPPERWARE Turbo boss or simply grind.

Put the butter into pieces in a mixing bowl and whip until creamy with the hand mixer.

Add sugar, salt, cream and the dissolved coffee and stir to a creamy mass. Mix flour and baking powder and knead. Work with your hands. Now knead the crushed mocha beans quickly.

Leave the dough cold for at least 1 hour.

Preheat the oven to 180 degrees (convection). From the dough form walnussgroße balls and place with some distance on a laid out with silicone baking paper sheet.

Press one mocha bean each.

Bake for about 10 to 12 minutes and let cool. Store in a tin box.

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

Have fun baking.



Lucina's tips:



If you do not have a TUPPERWARE turbo boss, you can also use another cutter / shredder, or a sharp knife.



I wish good luck

And buon appetite!!

your Lucina Cucina