

Certified Home Recipes

Noser Young Gake avec une surprise

Ingredients:

- 100g of butter
- Two eggs
- 150g of sugar
- One teaspoon of vanilla sugar
- 200g of chocolate
- 200g of flour
- Banana
- Cupcake liners
- Decoration

Procedure:

Step 1:

- Preheat the oven on 200 Celsius.

Step 2:

- Put the butter in a bowl
- Mix it until spikes form

Step 3:

- Add both eggs and sugar
- Mix again until the mixture's lighter in color

Step 4:

- Add vanilla sugar
- Start melting chocolate

Melting chocolate:

- Put the chocolate in a bowl
- Add boiling water until all of the chocolate is submerged
- Let it sit and wait until the chocolate is soft (keep checking it with a spoon)
- Carefully rid the bowl of water (try not to smear the melted chocolate)

Step 5:

- Add flour and mix again

Step 6:

- Put the mixture inside of cupcake liners
- Put all of the cupcakes on a tray and inside of the oven
- Set a timer for about 15 minutes (12-15min.)

Step 7:

- After about 15 minutes take it out of the oven and decorate your product
- Banana

Step 8:

- Enjoy.