

RECIPE

Quantity	What
125g	Butter
150g	Chocolate (chopped) or chocolat chips
150g	Sugar
4	Egg whites (stiffly beaten)
4	Yolk
250g	Tablespoon Milk
125g	Flour
2	teenspoon Backing powder

PREPARATION

1. Beat the soft butter or margarine with the sugar, salt and egg yolks to a light cream
2. Mix flour with baking powder and gradually stir briefly and
3. vigorously
4. Mix flour with baking powder gradually stir briefly and vigorously
5. Add the ground nuts and the chopped chocolate
6. Add milk. Finally, lift the egg white
7. Mix them all together
8. Wreath shape and fill the dough
9. Bake in a preheated oven at 175°C circulating air on the middle rail for about 50 -70 minutes