



Approach of preparation

Description

Products:

One hundred fifty grammes of yogurt
120 grams of sugar, 380 grams of flour, 8 grammes of baking powder.
One hundred and twenty milliliters of vegetable oil
Vanilla essence, or vanillin; 200 grammes of semi-sweet chocolate
two tablespoons almonds

Strategy of preparation:

Pasta in the past

Let us first get ready the dough for our cookies. Whisk the yogurt, sugar, vegetable oil and vanilla essence in a big basin until creamy and uniform.

Add the flour and baking powder then thoroughly mix until all the ingredients are well blended.

Formation of Biscues

Our cookies should be shaped when the dough is ready.

Form little balls of dough with your hands; then, gently flatten them to create cookies of the proper size and form.

To create interesting forms, round, oblong, or even cookie cutters can help.

Bake and Chill.

Arrange the cookies on a baking sheet covered with parchment paper and bake for around twenty minutes, or until golden, in a preheated oven set at 180 degrees Celsius.

Remove them from the oven when ready, let them cool completely, then go on to the next phase.

Chocolate Making Process

It's time to get ready the amazing chocolate icing that will make the cookies even more appealing as they cool.

Melt the semi-sweet chocolate in a bain-marie or microwave-safe container; after melted entirely, add the chopped almonds and thoroughly mix so they are entirely coated in chocolate.

Chocolate Covering for the Cookies

The exciting part is delicately dipping every cookie into the chocolate concoction so that they are completely coated.

Let the extra chocolate trickle off; then, to let the chocolate set, lay the cookies on parchment paper.

Waiting for Chocolate to Form

Let the cookies rest at room temperature until the chocolate sets completely when all of them are coated with chocolate.

Although this stage might take some time, I promise it will be well worth the wait when you savor these masterpieces!

Enjoy!

Category

1. Granda Recipes

Date

15/11/2024

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