

CHOCOLATE BROWNIE POPS



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500 g dark chocolate

250 g butter

500 g castor sugar

5 eggs

2 yolks

250 g cake flour

Pinch salt

1 cup roasted nuts chopped roughly

Beat eggs and yolks together do not overmix.

Sift flour and salt add nuts.

Melt butter and sugar over double boiler.

Add sugar to the melted chocolate.

Temper chocolate into egg mix.

Fold in sifted flour and nuts.

Bake in shallow baking tray at 180°C.

Bake 20 min.

Let cool then roll into balls and put in freezer until set.

Put sticks in balls dip in dipping choc, choc must be slightly warm

Put on wax paper let set then dip second time.

Resep en foto: Dea Rossouw

Nota: Een ding met die resep jy moet maar die brownies check dat hulle nie te lank bak nie sodat hulle nog lekker moist is. Jy kan net ganache bo op sit as jy nie die cake pops wil maak nie.