

Teddy Bears Lu Style

Préparation

1. In a few weeks, it's (already) back to school time, and snacks are returning in backpacks!
2. So here's an ideal recipe, and what's even better is that it's just as delicious on vacation, so no need to wait to get started. If you need to simplify the recipe, you can omit the cocoa part (and therefore not make the teddy bear details) and add chocolate chips to the batter instead of the spread filling, which will save you time, and the recipe will be easier if you make it with your kids.
3. Equipment: I used the Guy Demarle Teddy Bear Mold, perfect for baking and unmolding.
4. With the code FLAVIE10, you get 10 off a purchase of 69 on the shop (first order, code to be entered upon registration) – affiliate link.
5. If you want the spread filling to be very runny, you can prepare sticks of the right length (pipe them onto a sheet of parchment paper) and freeze until completely set.
6. If you don't have time like me, you can fill them with unfrozen spread, the filling will simply be less runny.
7. Mix all the ingredients except the cocoa powder and blend with an immersion blender to get a homogeneous batter.
8. If you don't have a mixer, mix the eggs with the sugar and vanilla, then add the oil, powdered milk, then the flour with cornstarch, baking powder, and salt, and finally the whole milk.
9. Take about 2 tablespoons of batter, and add the cocoa powder.
10. Use a piping bag to pipe the teddy bear details with the cocoa batter: the ears, arms, legs, and even the eyes if you are patient. Fill the molds with the vanilla batter to 1/3 of the height.
11. Pipe the spread in the center (or add the frozen sticks).
12. Cover with more batter, the molds should be filled 2/3 full, the teddy bears will rise during baking.
13. Bake in the preheated oven at 170°C for 15 to 20 minutes.
14. Let cool, then unmold the teddy bears and enjoy!