

# Coffee, Hazelnut & Dulcey Chocolate Bars

## Ingrédients

- 175g of softened butter
- 120g of brown sugar
- 120g of granulated sugar
- 1 whole egg (50g)
- 300g of T45 flour
- 5g of baking powder
- 225g of dulcey chocolate chopped into chips
- 75g of chopped hazelnuts
- 100g of heavy cream
- 2g of coffee powder
- 155g of sugar
- 55g of salted butter

## Préparation

1. After the flan and the tart, I'm back again with this coffee & dulcey combination that I adore!
2. So with a few additional hazelnuts, this recipe becomes a perfect treat for a snack or to accompany your coffee  
Equipment: Whisk Perforated baking sheet Piping bags  
Ingredients: I used Valrhona Dulcey chocolate: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
3. I used hazelnut coffee from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
4. Preparation time: 50 minutes + 10 minutes cooking For 15 to 20 bars depending on their size: Hazelnut & dulcey chip cookie: of softened butter of brown sugar of granulated sugar 1 whole egg ( ) of T45 flour of baking powder of dulcey chocolate chopped into chips of chopped hazelnuts You will have too much cookie dough, feel free to reduce the quantities, but you can also keep the extra cookies for several days in an airtight container.
5. Mix the softened butter with the sugars.
6. Add the egg, then the flour and baking powder.
7. Finally, incorporate the chopped chocolate and hazelnuts.
8. Shape rectangles the size of your bars on a baking sheet lined with parchment paper (keep in mind that the cookies will puff up and spread a bit while baking), then refrigerate them for at least 30 minutes.
9. Then, bake them at 180°C for about 10-12 minutes.
10. Let them cool before moving them.
11. Coffee caramel: of heavy cream of coffee powder of sugar of salted butter Heat the heavy cream with the coffee powder.
12. Prepare a dry caramel with the sugar, then deglaze it gradually with the coffee cream while stirring.
13. Let it cook for 2 to 3 minutes on medium heat, then off the heat, add the butter and blend to get a smooth caramel.
14. Assembly: Some chopped hazelnuts (optional) At least of dulcey chocolate Pipe caramel onto each cookie.
15. Add chopped hazelnuts as desired.
16. Chill in the refrigerator.
17. Meanwhile, gently melt the dulcey chocolate, without exceeding 35°C.
18. Then, cover the bars with chocolate (either by placing them on a rack and pouring the chocolate over them

or by directly dipping the bars in the chocolate using a fork).

19. Allow to set, then enjoy!

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