

Chocolate spritz cookies

Ingrédients

- 150g softened butter
- 55g powdered sugar
- 30g egg whites (about one medium white)
- 120g flour T55
- 45g cocoa powder
- 1 pinch of salt
- 180g dulcey chocolate

Préparation

1. If you like classic spritz cookies, you'll love this chocolate version!
2. A cocoa cookie dough, a layer of Dulcey chocolate, a quick and easy recipe, in short a perfect snack.
3. You can of course replace the dulcey chocolate with the one of your choice (dark, milk, white chocolate, according to your preferences).
4. These cookies keep well for several days in an airtight box, if you manage to keep them long enough ;) Prep time : 30 minutes + 20 minutes cooking For about 13 spritz : Ingredients : softened butter powdered sugar egg whites (about one medium white) flour T55 cocoa powder A little vanilla powder 1 pinch of salt dulcey chocolate Recipe : Mix the butter (which must be very soft, otherwise the dough will be difficult to pipe) with the powdered sugar and vanilla.
5. Then add the egg white, then the flour, cocoa and salt.
6. When the dough is smooth and homogeneous, put it in a piping bag with a star tip.
7. Pipe the cookies on a baking sheet lined with baking paper.
8. Bake in the preheated oven at 180°C for 15 to 20 minutes.
9. Let them cool down before removing them from the baking tray.
10. Gently melt the dulcey chocolate, without exceeding 35°C.
11. Dip the spritz in, then place them on a sheet of baking paper and let the chocolate crystallize.
12. Finally, enjoy!