

Pistachio & chocolate magnum cakes

Ingrédients

- 65g softened butter
- 75g pistachio purée
- 120g sugar
- 3 eggs
- 150g flour
- 6g baking powder
- 350g chocolate

Préparation

1. Here's a really quick and easy recipe: pistachio magnum cakes.
2. Pistachio puree cake batter, melted chocolate and you're done!
3. If you don't have a magnum mold, you can of course bake the batter in the molds of your choice, then dip them in the chocolate with a toothpick or fork.
4. The advantage of the magnum shape with the stick is that you can eat chocolate in spring/summer without getting your fingers full of it ;) Prep time : 25 minutes + 20 minutes cooking For 8 big magnums about 15 mini ones : Ingredients : softened butter pistachio purée sugar 3 eggs flour baking powder chocolate Some pistachios and chocolate chips or crispy pearls Recipe : Mix the butter with the pistachio puree and the sugar.
5. Add the eggs one by one, whisking well after each addition, then add the sifted flour and baking powder.
6. Pour the batter into the molds (don't overfill them, the batter will grow during baking).
7. Bake in the preheated oven at 160°C for about 18 to 23 minutes depending on the size of your molds.
8. When you take them out of the oven, let them cool, then cut them to remove the excess dough, unmold them and stick a popsicle stick in them.
9. Gently melt the chocolate, without exceeding 35°C, then dip the magnum cakes in it, shake them to remove the excess chocolate and place them on a sheet of parchment paper to let the chocolate crystallize.
10. Then dip a fork into the chocolate, shake it over the cakes and decorate with pistachios and crispy pearls or chocolate chips.
11. And enjoy!