



CHOCOLATE CORN CAKES

Halloween is an Anglo-Saxon event that has literally depopulated also in Italy. Involving children in the preparation of "scary" looking sweets is an opportunity to spend good time together.



INGREDIENTS:

200 g dark chocolate
175 g white flour
150 g maize flour
150 g butter
100 g granulated sugar
50 g pine nuts
3 egg yolks
1 teaspoon powdered yeast for desserts
Grated lemon peel
Vanilla flavouring
1 pinch salt



Difficulty
EASY



Preparation
30 min



Portions
6

1

Melt the butter in a bain-marie. Sieve and mix together the two types of flour with one teaspoon of powder yeast.

Make a well on the work surface with the flour and in the centre place the softened butter, sugar, yolks, vanilla flavouring and a pinch of salt.

TIP

With melted Emilia dark and white chocolate and a long toothpick (or a sac a poche with a thin spout) create Halloween decorations

2

Combine together quickly, adding the grated lemon rind and the pine nuts (keep some to one side). Roll out the dough to a thickness of approx. 6 mm, then cut out the cakes with a biscuit cutter.



- 3 Place on an oven tray and decorate the centre with the remaining pine nuts. Place in the oven at 180° for around 15 minutes. Remove and leave to cool. In the meantime, using the bain-marie, melt the chopped chocolate, dip the sweets in part one by one and leave them to dry on a cake rack.