

Cornflakes “cookies”

Melt 200 g palm-butter in a pot.

Remove from the heat and add 125 g cacao powder and 200 g icing sugar – stir.

Pour the mass in 150 g cornflakes – stir until all the cornflakes are covered – make small “cookies” or put it all in a baking tin – store cold.

Oat balls

Mix 125 g oatmeal (flakes), 100 g icing sugar, 25 g cacao powder, 100 g butter, 10 drops of almond essence and 1 spoonful hot coffee. Make small balls and roll in coconut.

Chocolates (the round flat ones)

Melt 200 g milk chocolate and spread it on baking paper (like small round, flat cookies) – decorate half of them with (German: schokoladenbrösel). Put in the fridge.

Put 2 dl double cream in a pot, remove from the heat when it starts boiling – melt 200 g dark chocolate (small squares) in the hot cream – add 1 spoonful Kahlua or another liqueur. Keep in the fridge until it’s like paste – put in a plastic bag (cut a corner) and squeeze the mass on half of the round chocolates – the other half of the round chocolates are put on the top. Store cold.

Filled chocolates

Melt 150 g dark chocolate and cover the inside of some small baking forms (paper or alu).

- 1) Melt 150 g white chocolate and 2 spoonful double cream in a pot.
Whip 100 g soft butter and 100 g icing sugar – add the melted white chocolate. Add 2 spoonful liqueur.

or

- 2) Whip 80 g unsalted butter and 2/3 dl icing sugar. Add 1 teaspoonful vanilla essence and 1 ¼ dl pecan nuts (crushed).

or

- 3) The filling from the chocolates above.

Fill the chocolates. Melt 75 g chocolate and put on the top.

Nut truffles

Melt 2/3 dl double cream, 50 g unsalted butter and 75 g Nutella in a pot, remove from the heat when it starts boiling – melt 100 g dark chocolate (small squares) in it – keep in the fridge until it’s like paste. Make small balls of the “paste” with a hazel nut in the middle – roll the balls in a mix of 2 dl rice crispies and 50 g chopped hazel nuts – put in the fridge 15 minutes.

Melt 150 g dark chocolate and 30 g palm butter - and cover the truffles.