



## Blackcurrant liqueur and dark chocolate biscuits

### Ingrédients

<b>Blackcurrant liqueur</b>	<b>30 ml</b>
Flour	500 g
Cane sugar	150 g
Ammonia for cakes	9 g
Eggs	2
Milk	90 ml
Sunflower oil	100 ml
Salt	A pinch
Ice sugar	
Dehydrated blueberries	40 g

### Les étapes

Soak the dried blueberries in the Crème de Cassis de Dijon for a few hours.

Sift the flour and yeast into a bowl, add the sugar and mix with a fork, add the pressed and dried blueberries and the chocolate.

Now add a pinch of salt, the eggs, the liqueur used for soaking, the oil and finally the milk. Mix and knead quickly with your hands to obtain a homogeneous dough.

Leave the dough to rest for at least 30 minutes in the fridge, then roll out and cut out the biscuits, placing them on a baking tray covered with baking paper. Bake at 180 degrees static for about 18 minutes. Once cooled, sprinkle with icing sugar.