

BLACKCURRANT LIQUEUR AND DARK CHOCOLATE BISCUITS

INGRÉDIENTS

Flour	**500 g**
Cane sugar	**150 g**
Ammonia for cakes	**9 g**
Eggs	**2 cl**
Milk	**90 ml**
Sunflower oil	**100 ml**
Salt	
Ice sugar	
Dehydrated blueberries	**40 g**

PRÉPARATION

1. Soak the dried blueberries in the Crème de Cassis de Dijon for a few hours.
2. 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.
3. 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.
4. 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.
5. Bake at 180 degrees static for about 18 minutes. Once cooled, sprinkle with icing sugar.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.