



## Chocolate Tartlets

### Ingredients for 12 pieces:

1 egg, 50 g sugar, 150 g whole milk yogurt, 50 ml vegetable oil, 150 g wheat flour, 1 ½ tsp. baking powder, ½ tsp. baking natron, **100 g Kölln® Muesli Crunchy Chocolate Biscuit**, vegetable oil to grease the cups, 12 pieces of chocolate, icing sugar for dusting

### Preparation:

Preheat oven. Whisk egg lightly, add sugar, yogurt and oil and mix. Mix flour with baking powder and baking soda and stir in together with Kölln® Muesli. Grease 12 thick-walled cups or souffle dishes (Ø 6 cm) with vegetable oil and fill in dough by the tablespoonful. Press 1 piece of chocolate into the dough in each cup and bake. Leave to cool and dust with icing sugar.

**Top/bottom heat:** 180 °C      **Fan assisted oven:** 160 °C

**Baking time:** approx. 25 minutes

**Preparation time:** approx. 15 minutes