



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 Köln® 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 natron and stir in together with Köln® Muesli. Grease 12 thick-walled cups or soufflé 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