

Pastries with Brugge Apero



Ingredienten:

- 150 g Brugge Apero in cubes
- 200g flour
- Salt
- 75g sugar
- 100 g honey
- 30 g Nazareth butter
- 2 bags of baking powder
- 60 g almond flakes
- 1 bag of vanilla sugar
- 1 pinch of cinnamon powder
- 2 eggs
- 1 piece of baking paper

Preparation:

Mix in a pan: the cheese, sugar, salt, honey, butter. Heat up until the cheese is molten and then leave to cool off.

Mix the flour with the baking powder, almond, vanilla sugar and cinnamon.

Then mix this flour with the cheese mixture and eggs to make a smooth dough.

Leave the dough at least 4 hours in the fridge with the lid on the pan.

Roll 3 cm diameter balls from the dough (with wet hands) and place on an oven tray with baking paper.

Bake in a preheated oven for 15 to 20 minutes at 180°C or until they have a nice golden colour.

Leave to cool off and serve as dessert with a cappuccino.

4 personen
45 min
Dessert
2.5