

Brotlaibe / Bread loaves



(c) 2010, Design TavernMaker

Ingredients:

- 3 eggs (separate yolk from egg white)
- 200g sugar (icing sugar)
- 200g plain chocolate, ground
- 250g nuts or almonds (fine)
- 1 tsp cinamon
- 3 tbsp flour
- 2 tbsp Rum (continental)
- Aprox. 100g icing sugar for coating

Whisk the 3 egg whites in a clean bowl until stiff. Place the egg yolks and sugar in a separate bowl and beat together until light and fluffy. Gradually add chocolate, nuts, cinnamon, flour, rum and the egg white to the main dough.

Using a tee spoon, place small amounts of dough in the prepared bowl of icing sugar, and roll to small, sugar covered balls. Put balls on baking sheets. Bake in the preheated oven (150 C) for 15min. The balls will rise considerably.