

ROMANY CREAMS

Recette romany easy and delicious recipe .. Just with simple ingredients you can do .. For young and old

* Ingredients :

- ☞ 4 cups of cake flour
- ☞ 1small spoon baking powder
- ☞ 1 cup cocoa powder
- ☞ 2 cups dessicated coconut .
- ☞ 2 cups grams plain chocolate, melted
- ☞ 2 cups butter
- ☞ 1 cup of caster sugar
- ☞ 1/4 cup of icing sugar
- ☞ 1/4 cup of oil
- ☞ 1 egg
- ☞ 1 large spoon vanilla

* Directions :

1 – In a electric mixer, butter/ oil/ sugar / & caster sugar untill light for 5 min . And , add the egg / vanilla and combine about a min & add all the dry ingredients and combine . clutch wrap and chill in the fridge about 21 min .

2 – Preheat oven to 180 . And coil out dough on a well floured surface and include, that your rolling pin is floured as well. pick a thorn & run softly over dough . /with cookie cutter & place on lard baking sheet , bake fabout 17 min .

3 – And cooled turn the biscuits up side down . let the melted chocolate to cool down about 16 min . Spoon the chocolate on top of the biscuit a and Press sweetly .

ENJOY & SHARE !!