

# White chocolate molten cookies

## Recipe for 2



### Description

In the spirit of a dark chocolate molten cookie. Even though white chocolate is sweeter, this recipe is nicely balanced.

### Note

Be careful when unmolding the cake, do it delicately.

The quality of the chocolate will make all the difference.

### Ingredients

#### Molten cookies

- 3 Unit(s) Egg
- 95 Gr Sugar
- 95 Gr White chocolate
- 75 Gr Flour
- 110 Gr Melted butter

#### Garnish

- 50 Gr Icing sugar

### Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **405.00 F°**

#### To prepare before class

Make sure all of your ingredients are weighed and ready.

Get all your equipment ready.

You will need :

1 small cake mould, 1 spatula, 1 baking sheet, parchment paper, small sift, pastry piping bag, 1 mixing bowl and 1 whisk.

#### Cookie dough

Whisk together the eggs and sugar until you obtain a ribbon. Add the white chocolate by folding it

in with a spatula. Add the flour while continuing to fold with a spatula and finish with the melted butter.

### Molds

Butter your ring molds and line them with parchment paper. Butter the parchment paper as well. Add a second layer of parchment paper.

### Plating

With the help of a pastry bag, fill your molds to three quarters with the white chocolate mix.

Transfer to the oven at 405°F for about 12 minutes, then remove from the oven. Let rest 3-4 minutes. With the help of a spatula, transfer a mold on to a round plate. Gently remove the ring mold and gently remove the parchment paper if stuck. Sprinkle with icing sugar and serve.

**Bon appétit!**