

# Chocolate Magnum, a refreshing "trampantojo"

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## Consejo del chef

Serve these fake chocolate Magnums really cold. Store them in the refrigerator until serving.

## Raciones para 12

100g  
Butter at room temperature

90g  
Wheat flour

5g  
Baking powder

30g  
Powdered cocoa

60g  
Cream cheese

100g  
Sugar

2  
Eggs

1  
Teaspoon of vanilla

150g  
Coating chocolate

6  
Tablespoons of water

Ground almonds

- 1 Mix flour, baking powder, and cocoa. Set aside.
- 2 Stir the butter with cream cheese, vanilla essence, and sugar until well-combined.
- 3 Add eggs constantly stirring, one by one, as well as flour and cocoa. Stir gently to combine all the ingredients.
- 4 Spread with butter and sprinkle with cocoa 12 silicone moulds for these mini Magnum. Fill in the moulds but don't fill them to the top.
- 5 Bake in the oven, pre-heated to 180°C, for 20-25 minutes. Remove from heat and cool before also removing the moulds.
- 6 Once they are cold, push the sticks in the magnums and store them in the refrigerator for 30 minutes to harden a bit.
- 7 Heat coating chocolate and water in a pan over low-medium heat, stirring or it will burn.
- 8 Pour in a tall, thin glass where you can dip the baked mini magnums.
- 9 Plunge the magnums while you hold the stick to coat them all over. Pull off the chocolate excess and place over parchment paper to cool. Sprinkle some ground almonds all over (optional).

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/magnum-de-chocolate-un-refrescante-trampantojo/>

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