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Recipe:
Chocolate moons



Ingridients:
120 g butter
3 x eggs
120 g sugar
120 g chocolate powder
120 g flour
250 g powdered sugar
6 x tablespoons of rum

Difficulty:

General description and procedure:

- In the beginning, you need to separately mix 120 g of butter, 3 whole eggs, and 120 g of sugar.
- Once the above mixture is blended, add 120 g of chocolate powder and 120 g of flour.
- Pour the dough into a greased and floured baking pan and bake in a fairly hot oven 180°C. It should bake for approximately 20 minutes.
- After baking, place it on a board and drizzle with rum icing.
- When it slightly dries, cut it into various shapes.

Rum icing:

- Mix separately 250 g of powdered sugar and 6 tablespoons of rum. Mix until it`s completely smooth.