

# Chocolate cubes

The juicy chocolate cubes captivate with aromas of orange, apricot and vanilla. A must for all chocolate lovers.

**Zutaten**
30 Portionen

Chocolate cubes
150 g Dark chocolate, chopped
125 g Byodo Baking Oil Classic
20 ml Rum
10 g Apricot jam
Zest of half an orange
pulp of a small vanilla pod
50 g Powdered sugar
6 Eggs
140 g Sugar
100 g Flour
2 heaped tbsp. Cornstarch
Byodo Baking Oil Classic
30 ml Orange liqueur
Glaze
2 EL Honey
100 ml Cream
15 ml Byodo Baking Oil Classic
150 g Dark chocolate, chopped

**Zubereitung**

First prepare a baking tray with baking paper and a baking frame and preheat the oven to 170 °C. Grease the baking frame with a little Baking Oil Classic.

Melt the chopped dark chocolate in a bowl over a bain-marie. Separate the eggs and beat the egg yolks with the powdered sugar in a food processor until creamy. Then add the apricot jam, vanilla, orange zest and rum. Now, in a new bowl, whisk the egg whites with the normal sugar until creamy. Now finish the dough. Stir the melted chocolate into the egg yolk mixture. Fold in the flour, starch and beaten egg whites alternately using a pastry card. Pour the dough into the baking frame and bake for 20 minutes.

Meanwhile, for the glaze, bring the honey, cream and baking oil to the boil and stir in the dark chocolate.

Finally, remove the finished chocolate base from the frame and drizzle directly with orange liqueur. Then cut into even cubes and pour over the glaze.

Our tip: Depending on the size of the baking frame and the desired size of the chocolate cubes, the base can also be stacked with another layer of apricot jam. Then cut into cubes and dip them into the chocolate bath all around.