



## Cold dog chocolates

The no-bake classic as a deliciously fine praline! Ideal as a gift for loved ones or for yourself to enjoy. A delicious recipe with classic baking oil.

### Zutaten

1 Portionen

100 g Dark chocolate (70-72% cocoa content)  
175 g high-quality milk chocolate  
1 TL Vanilla sugar  
65 g Byodo Baking Oil Classic  
125 g Cream (32% fat content)  
15 Wholemeal butter cookies (150-200g)  
Loaf pan (20x10 cm)  
Byodo classic baking oil for greasing

### Zubereitung

Roughly chop the chocolate and melt together with the vanilla sugar over a bain-marie. Stir in the classic baking oil. Then add the cream (at room temperature) and continue stirring until a homogeneous cream is formed.

Grease a loaf tin with classic baking oil. Cut the baking paper to size and place it inside so that it sticks out like tabs on two sides. This is the easiest way to remove the cold dog from the mold later.

Starting with the chocolate cream, stack the cold dog alternately with the cookies in the mold. Finish

with a layer of chocolate cream and optionally decorate with cookie crumbs. Place the cold dog in the fridge for 6 to 8 hours or overnight to harden. Cut into praline pieces with a sharp knife. Serve immediately or store in the fridge.

This recipe makes 10-12 pralines.