

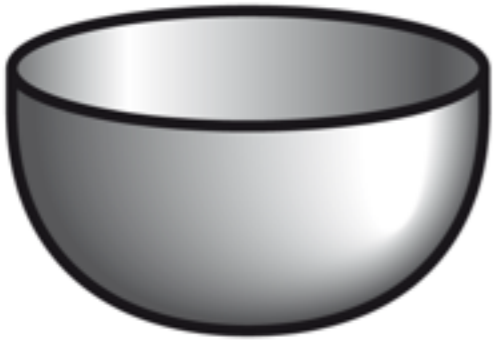


# schneller Schoggichueche



Scho...ueche





Schüssel



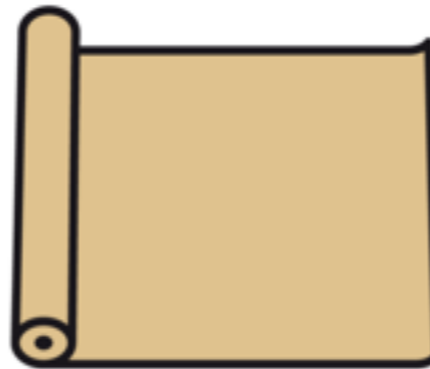
Schwingbesen



Messer



Pfanne



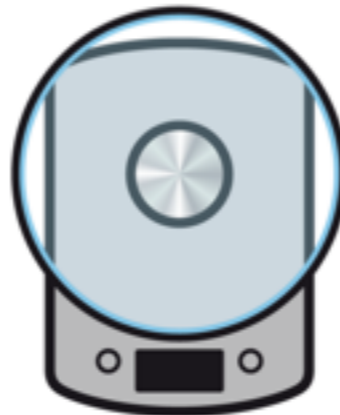
Backpapier



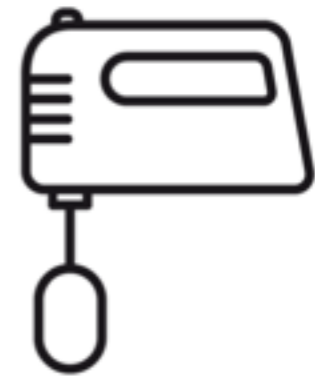
Kuchenform



Kochlöffel



Waage

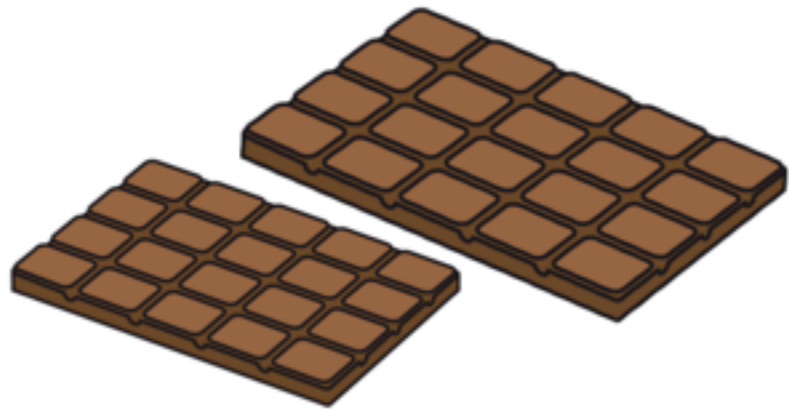


Mixer

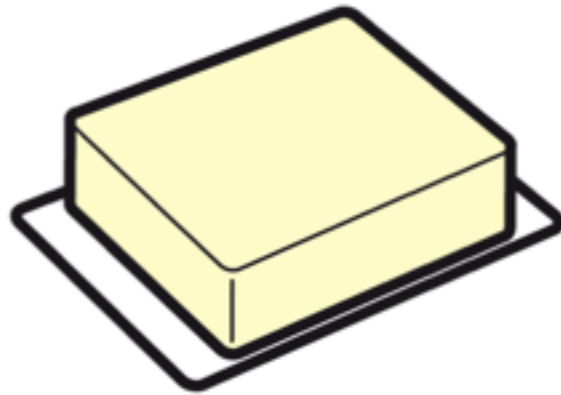


Material

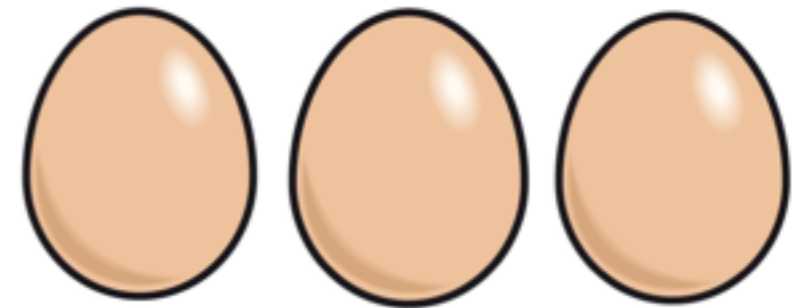




150g dunkle Schokolade



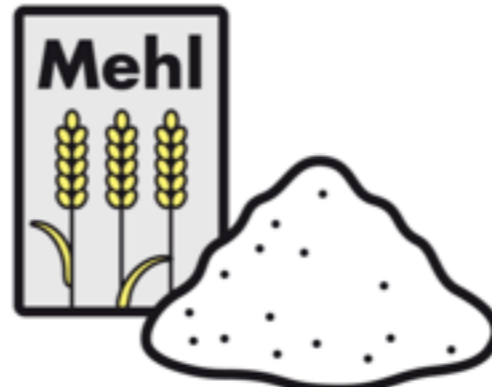
125g Butter



3 Eier



200g Zucker

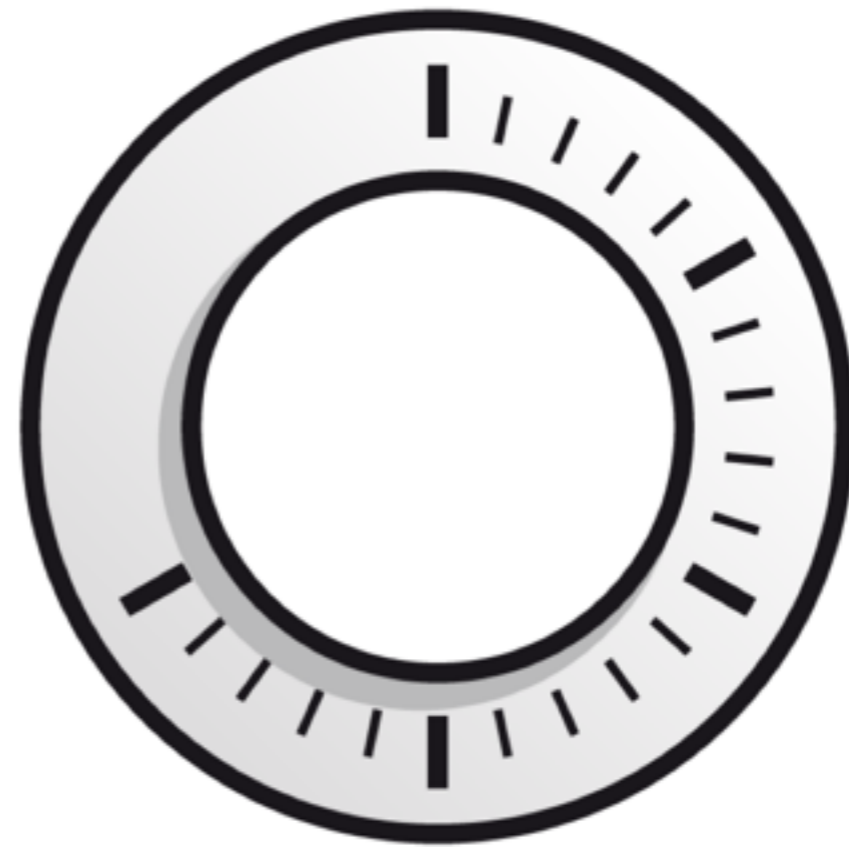
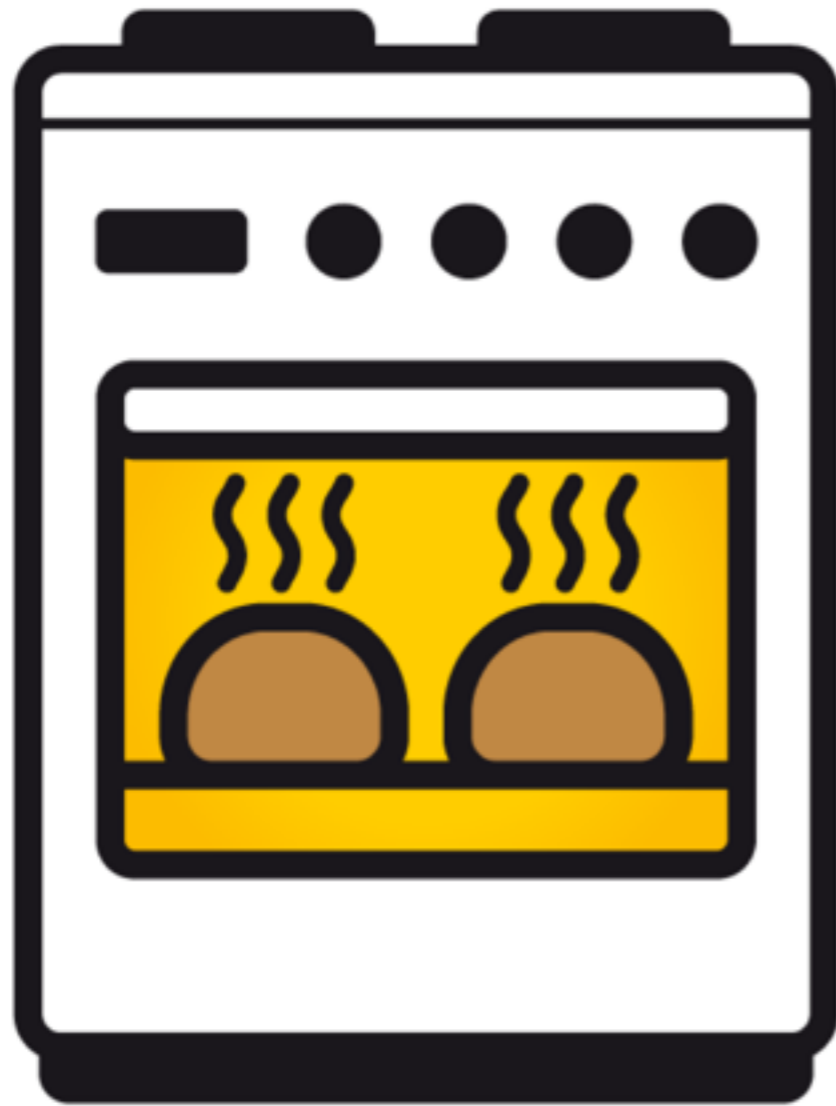


130g Mehl



Zutaten



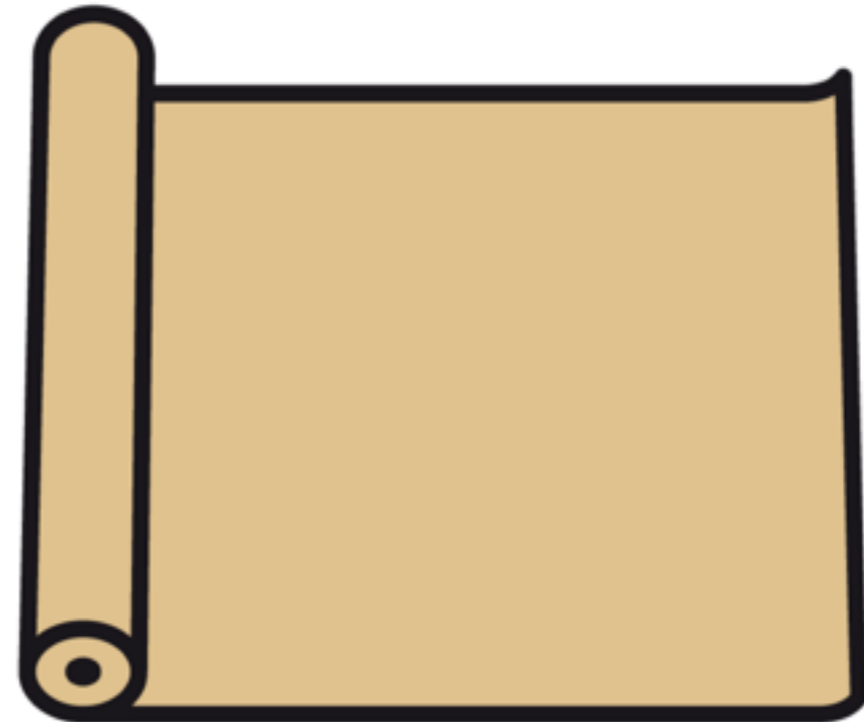
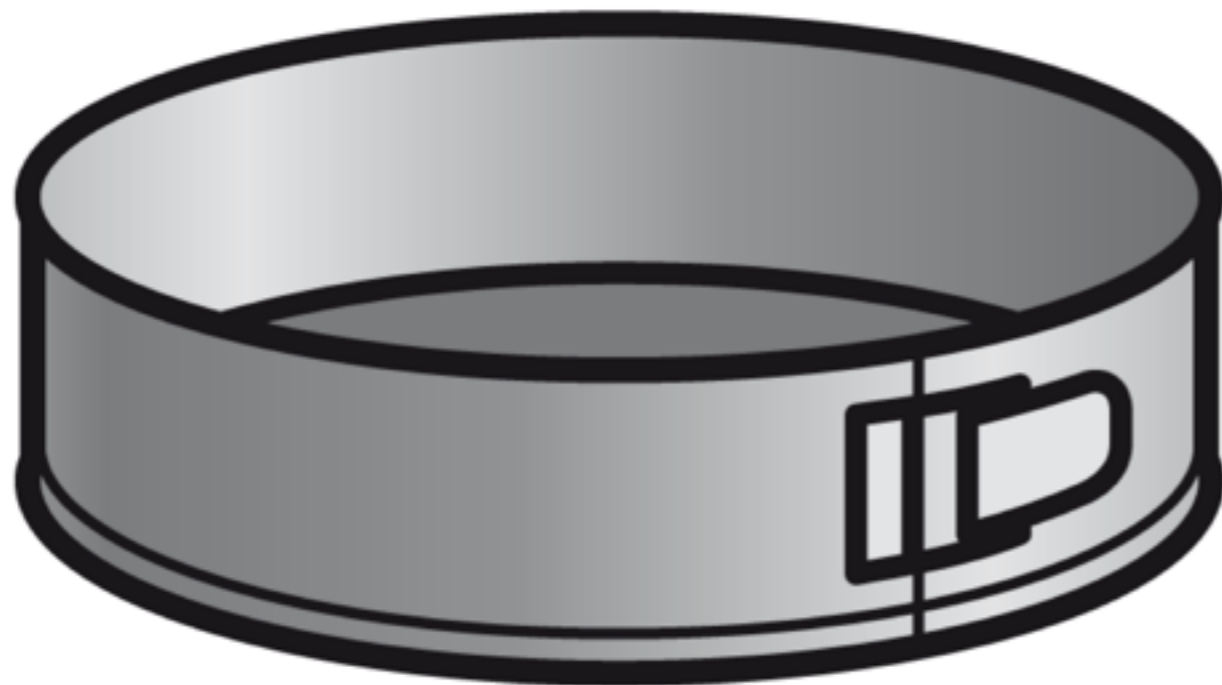


Backofen vorheizen 250 Grad



Vorheizen



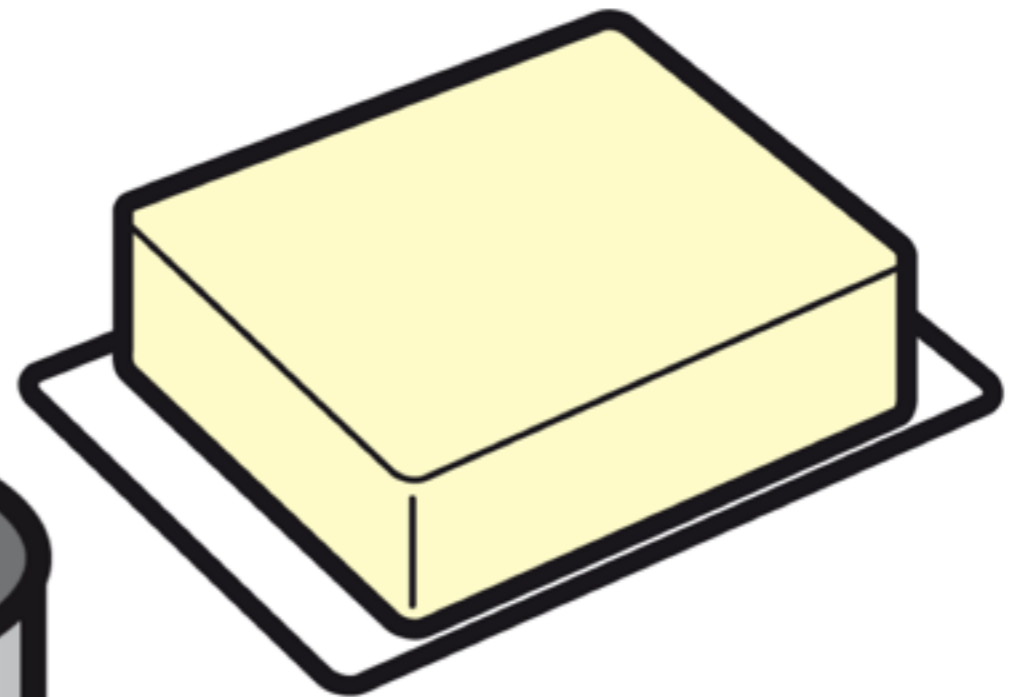
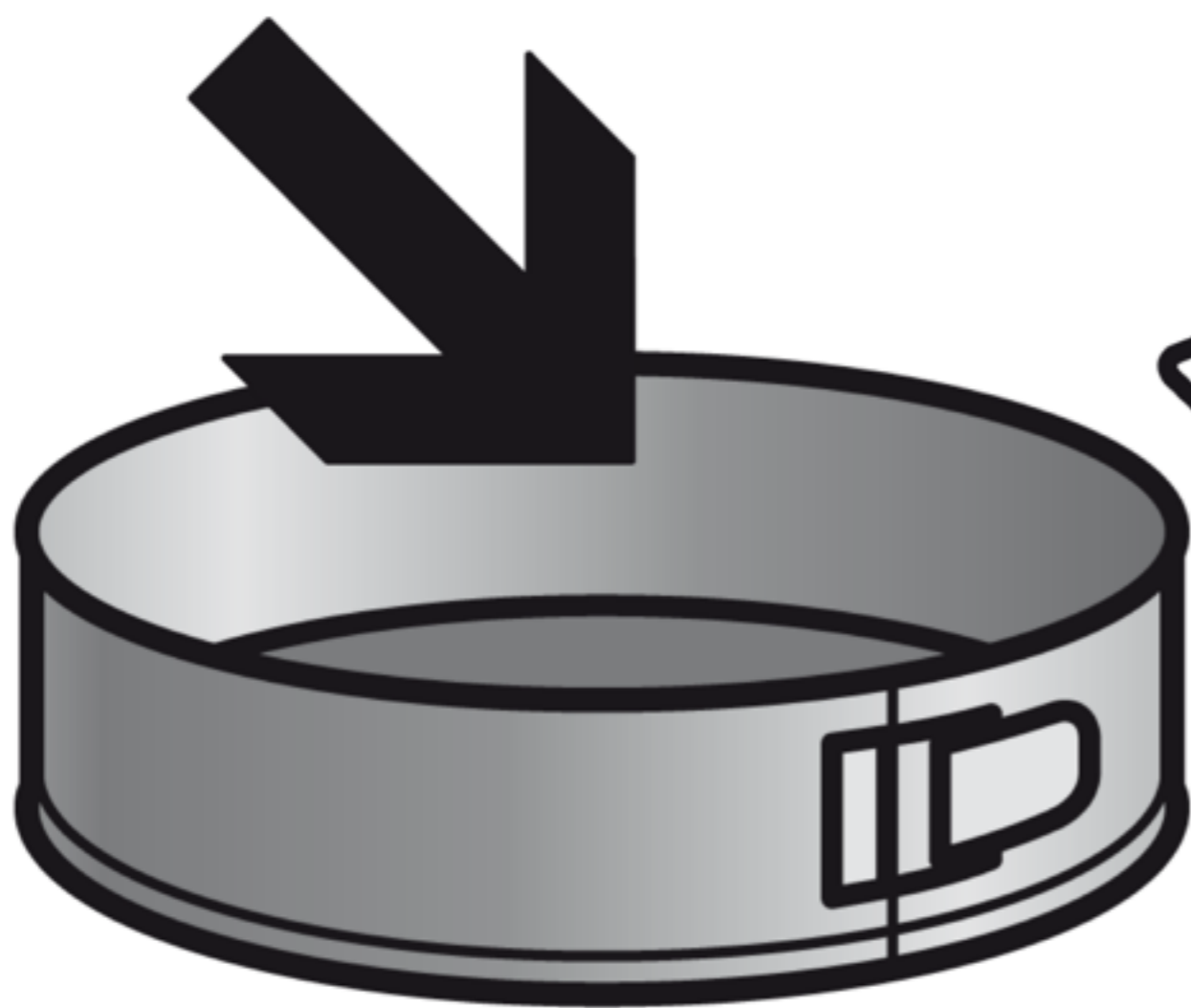


**Backpapier in Kuchenform legen**



Back...Form





**Rand mit Butter einreiben**



Ran...nfetten



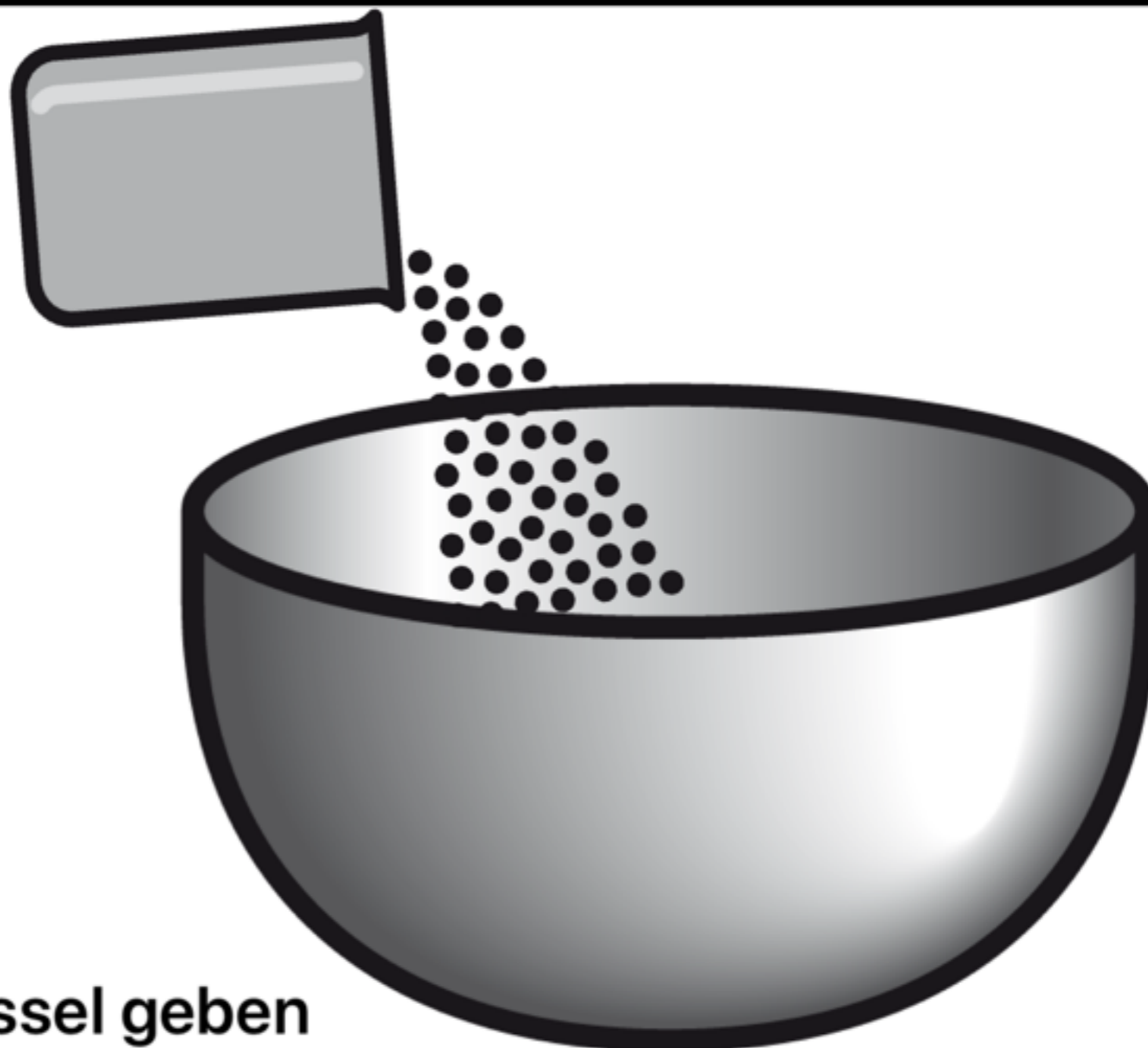


**200g Zucker abwägen**



Zuc...ägen





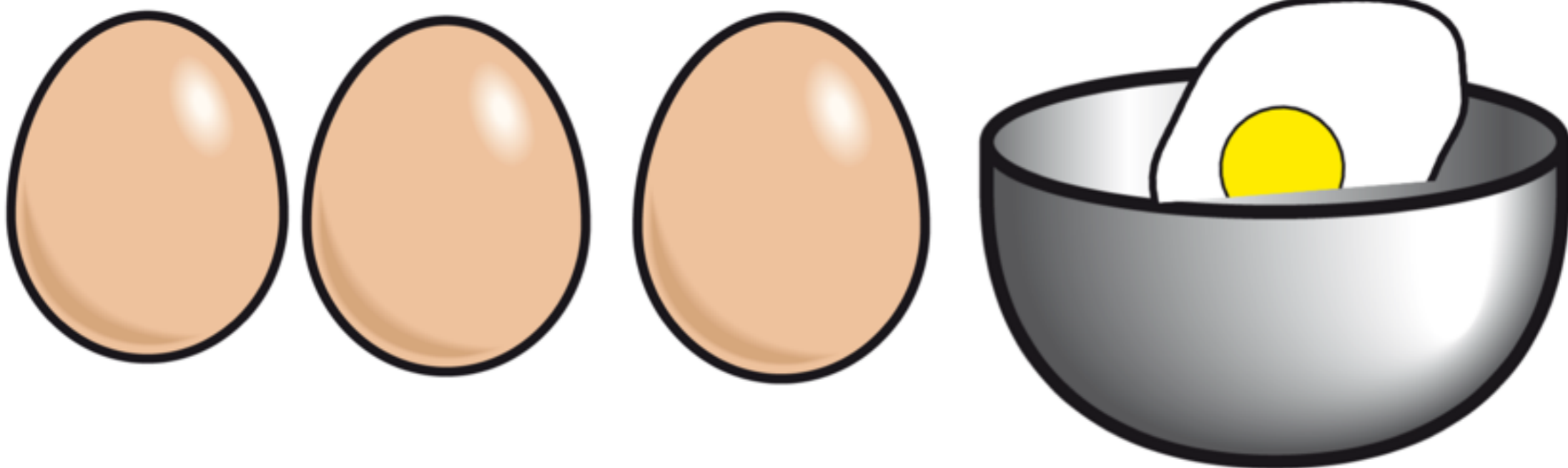
Zucker in Schüssel geben



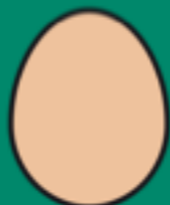
Zuck...chüssel





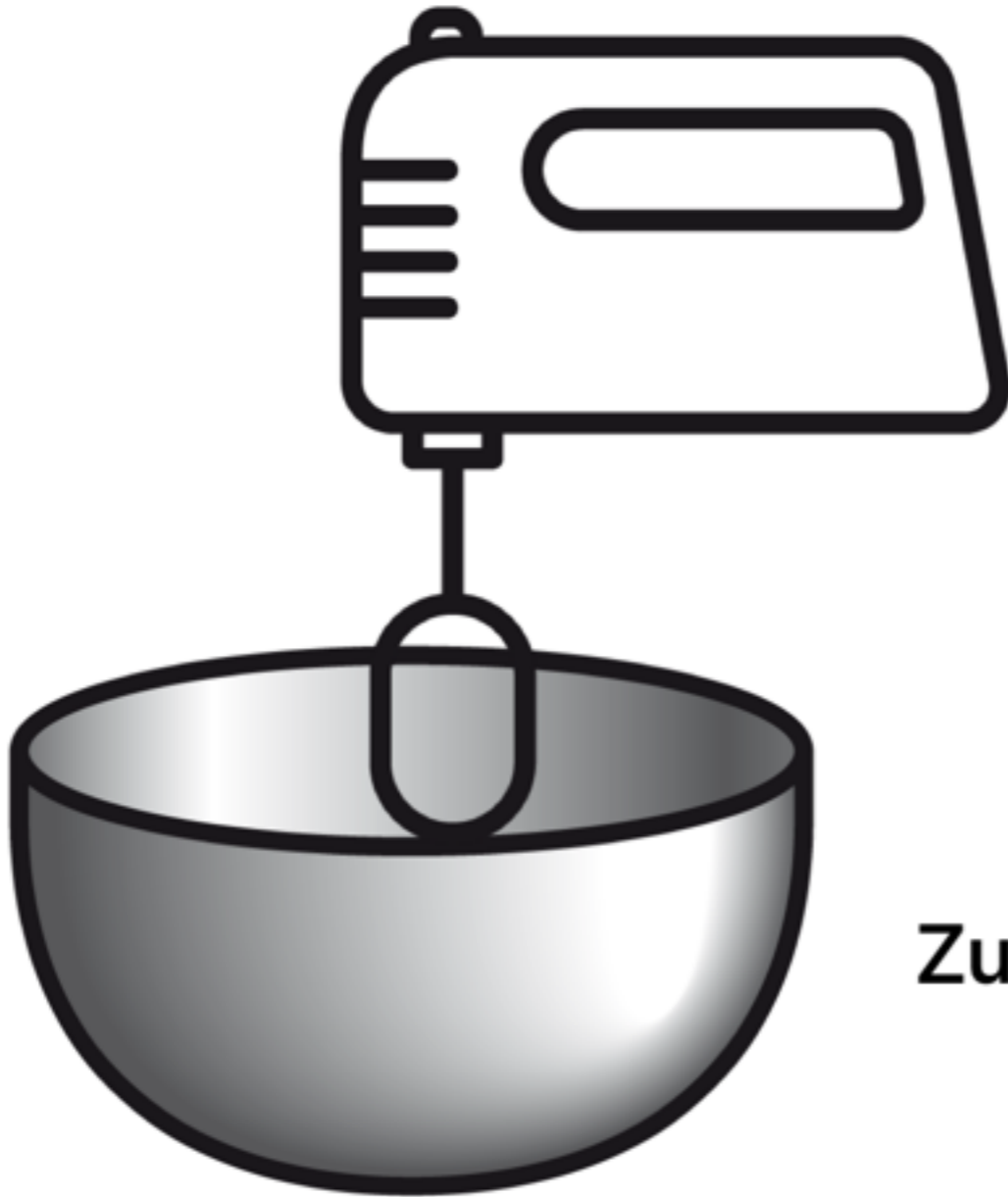


3 Eier in die Schüssel geben



Eier



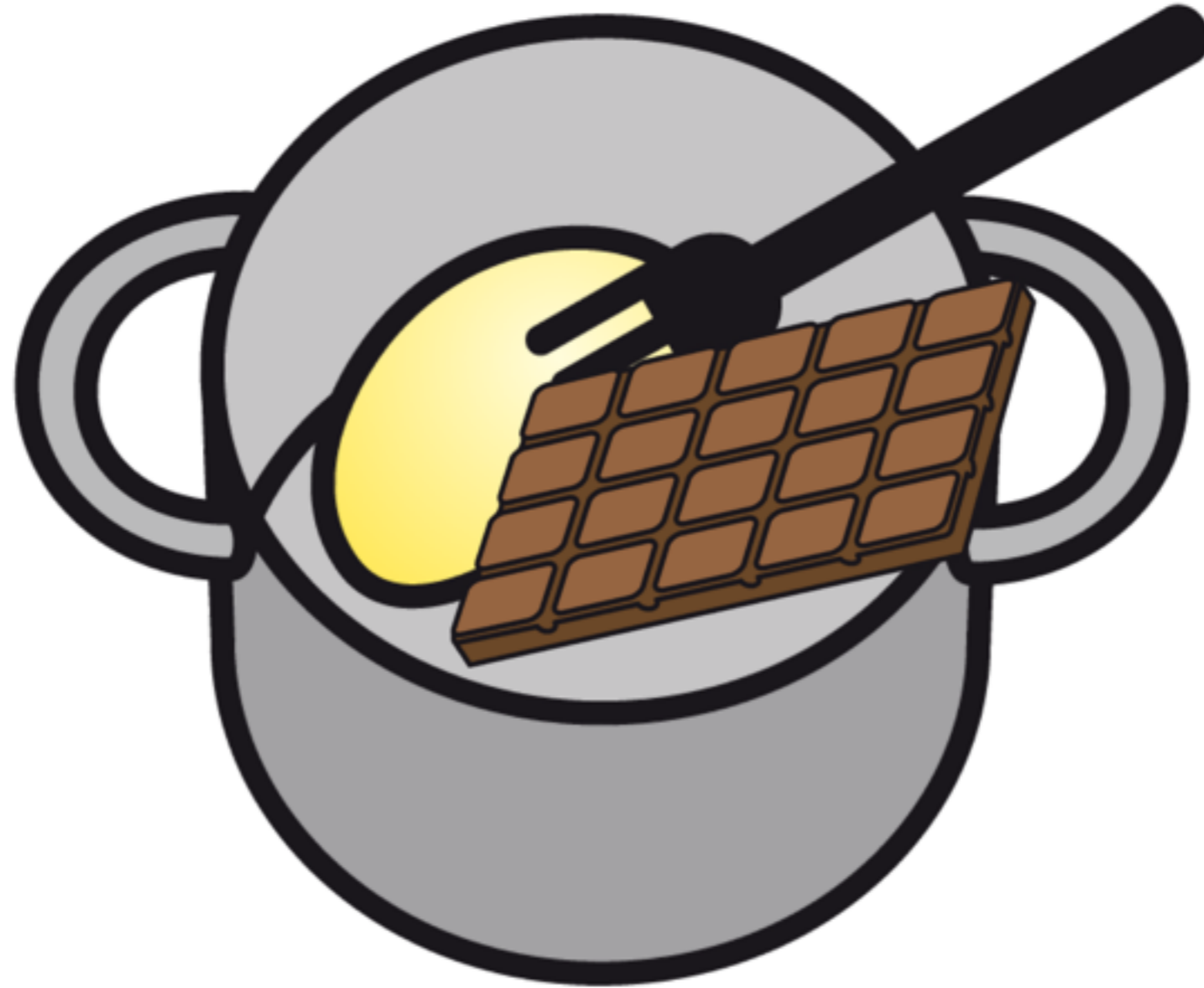


Zucker und Eier vermischen



Mixen





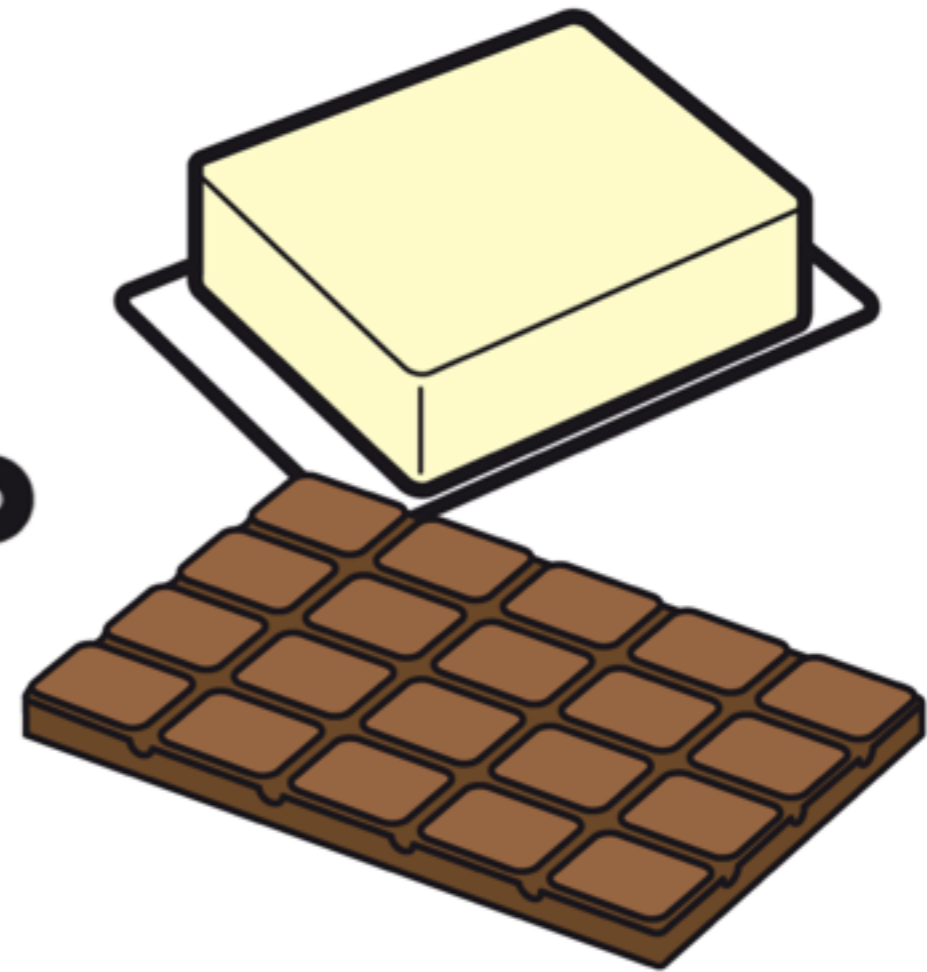
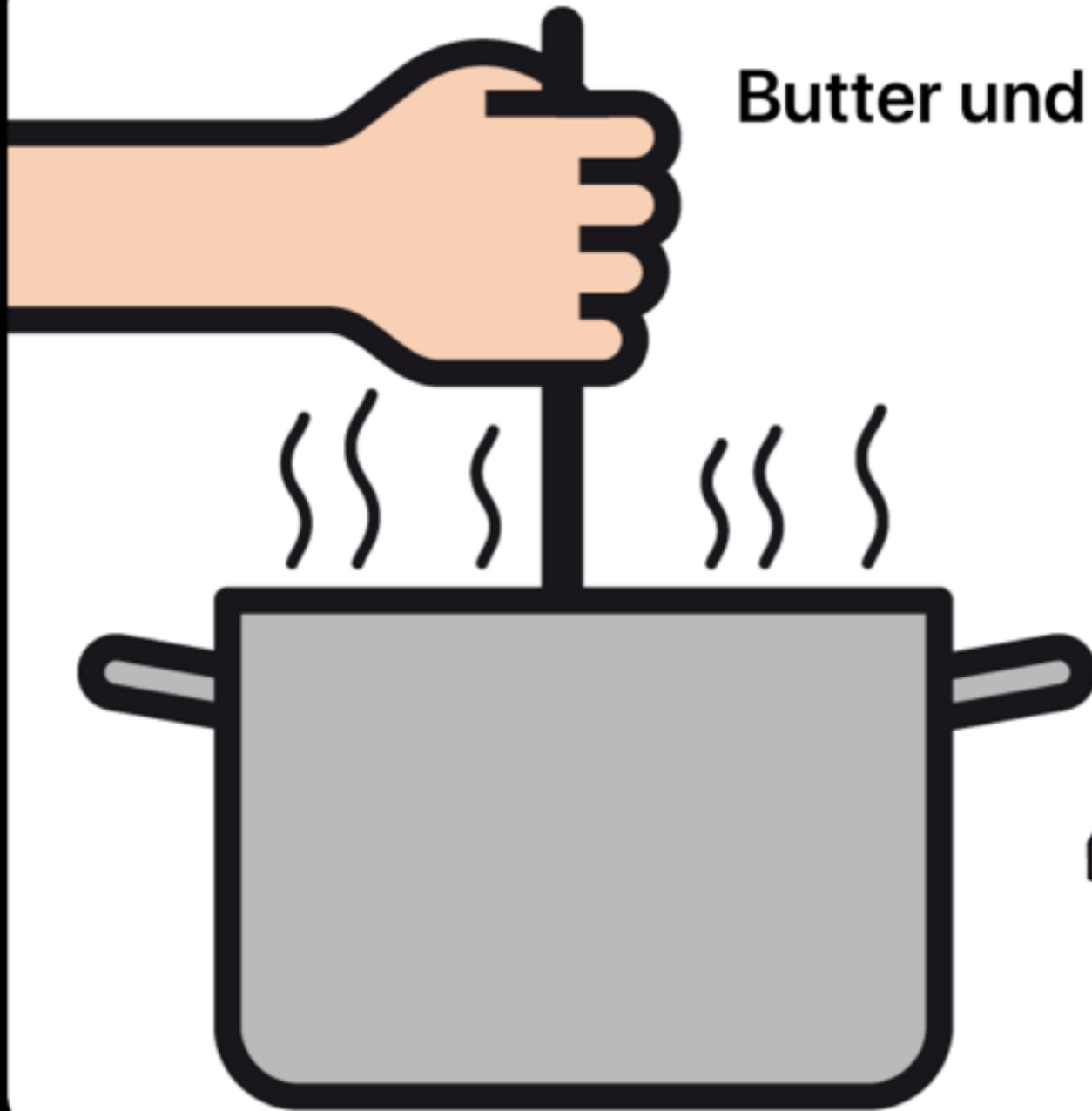
**Butter und Schokolade in Pfanne geben**



In Pf...geben



Butter und Schokolade schmelzen



Schmelzen





in Schüssel geben



Umleeren



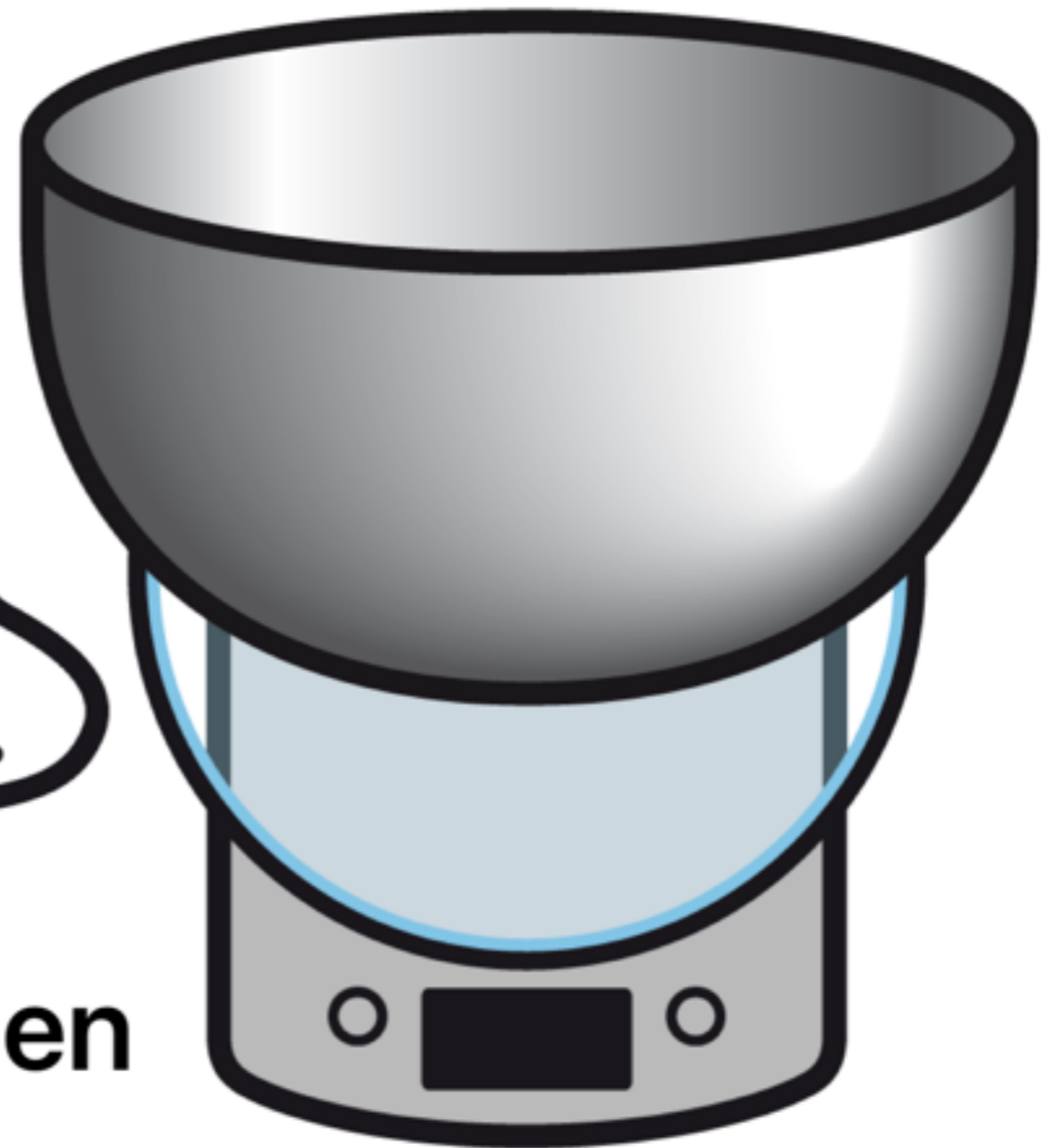


mit Mixer mischen



Mixen





125g Mehl abwägen



Meh...ägen





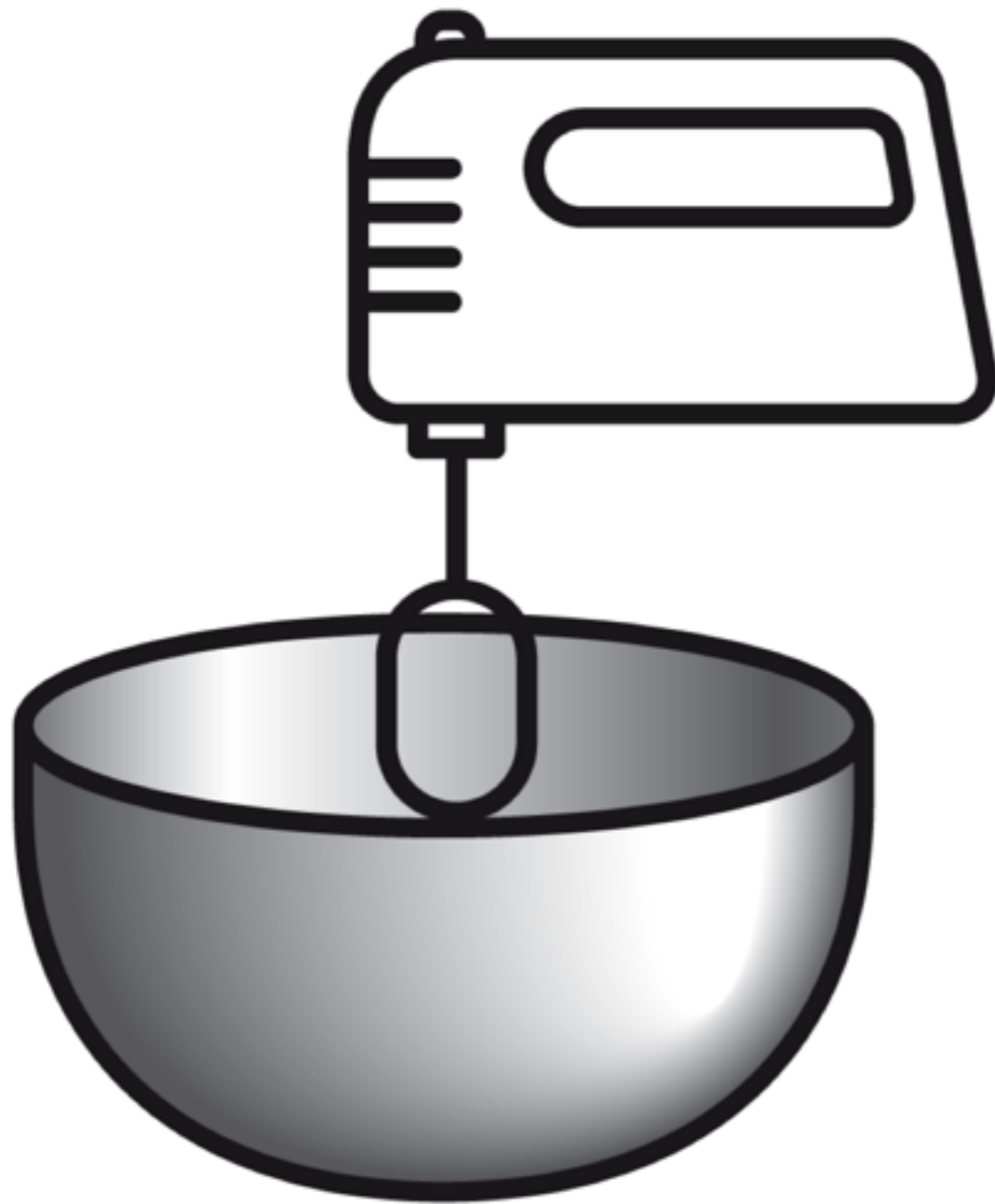
Mehl in Schüssel geben



Mehl...hüssel





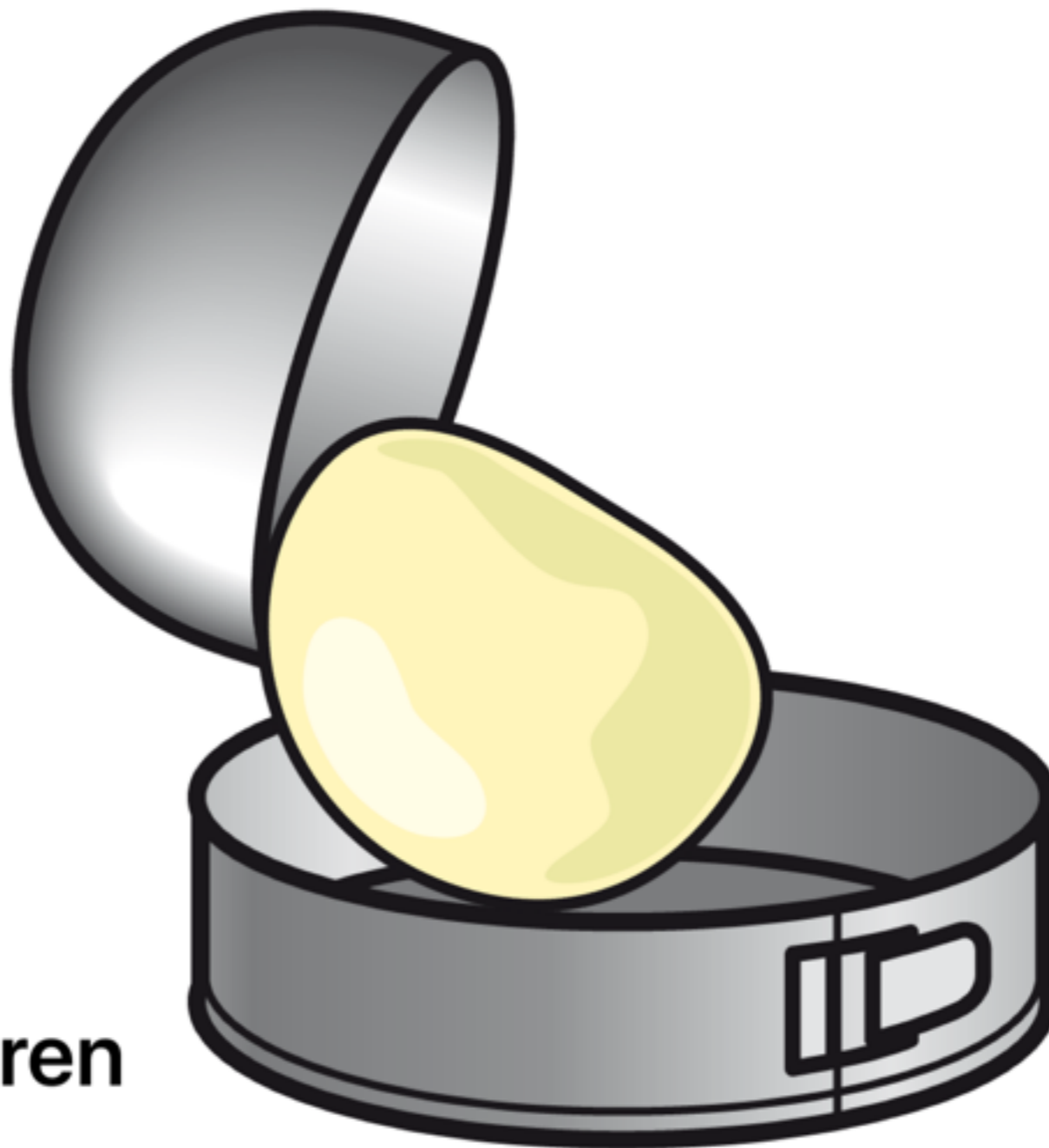


Mehl untermischen



Mixen





Teig in Form leeren



In Form leeren



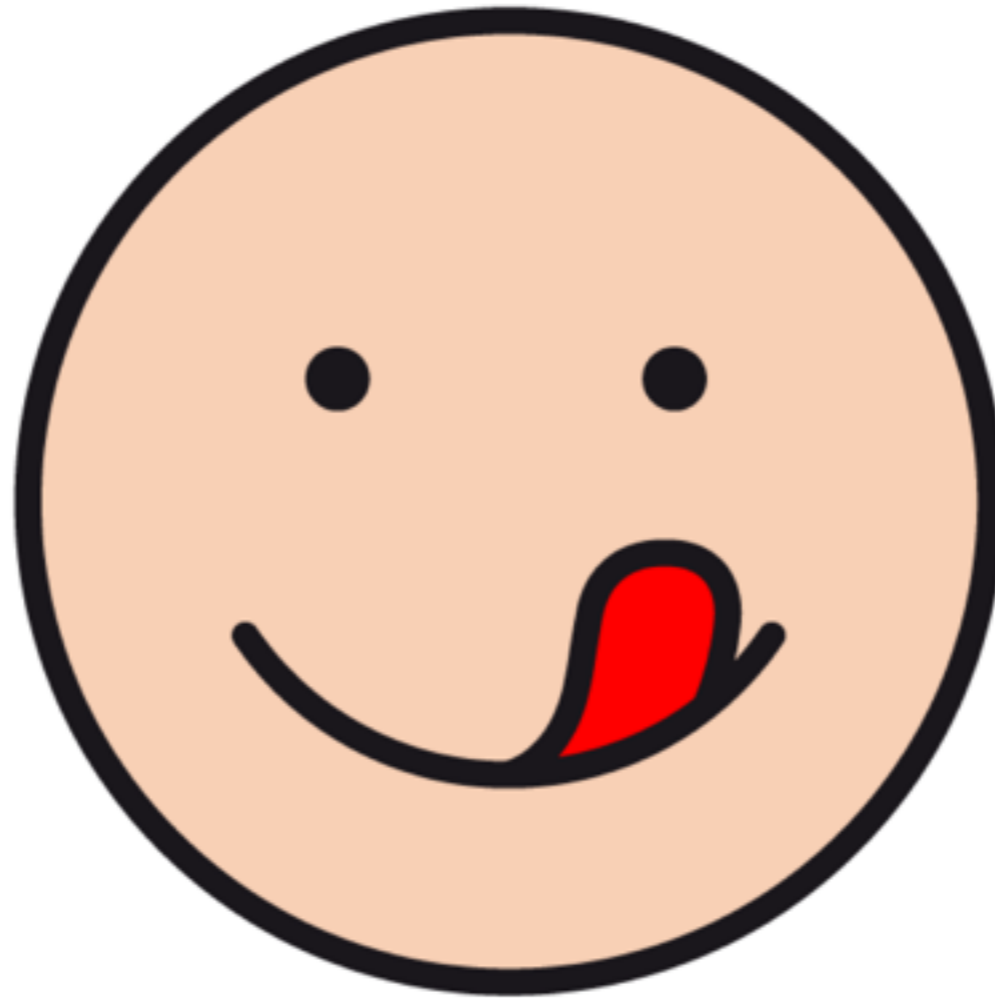


**11 Minuten backen**



11 Minuten





**schmecken lassen!**



Schmecken lassen

