# Brown Bear

**What you need:**

**½ cup of dark chocolate | ¼ cup of butter**
**¾ cup of sugar | 1 sachet vanilla sugar | 1 egg**
**½ cup of flour | 1 pinch of salt | ½ cup of milk chocolate**
**1 Goldbear baking mold**

**Here's how it works:**

1. Preheat the oven to 355 °F.
2. Chop the dark chocolate coarsely and put it in a bowl with the butter. Melt both over a bain-marie. Remove the bowl from the heat and let the mixture cool down a little. Then, using a wooden spoon stir in the sugar, vanilla sugar and egg with a wooden spoon until everything is evenly mixed. Add the flour and salt.
3. Fill the Goldbear mold with the mixture and bake for 30 minutes. Leave to cool completely on a wire rack, then carefully remove the bear from the mold.
4. Chop the milk chocolate coarsely and melt it in a bowl in a bain-marie. Now decorate the brown bear with the chocolate. Pour the melted chocolate into a small piping bag and draw in the eyes, mouth and nose.
   It's ready to be eaten!

**Goldbear Tip:**
This chocolate bear goes perfectly with vanilla ice cream!