

HARIBO

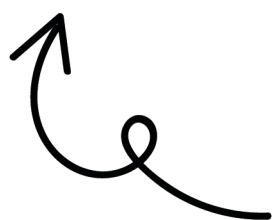
Brown Bear

What you need:

50 g dark chocolate | 50 g butter
 90 g sugar | 1 sachet vanilla sugar | 1 egg
 50 g flour | 1 pinch of salt | 50 g milk chocolate
 1 Goldbear baking mold

Here's how it works:

1. Preheat the oven to 180 °C.
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!

