

THOMAS KELLER'S CHOCOLATE BOUCHONS (FRENCH BROWNIE CAKES)

The Recipe

<https://cuisinedaubery.com/recipe/chocolate-bouchons/>

Delicious chocolate brownie-like small cakes, a recipe from Californian star Thomas Keller

Chef: Thomas Keller

Servings: 20 bouchons de 5 cm

Yield: 20 bouchons cakes

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Small Cake,

Ingredients

For 20 bouchons, 2" (or 5 cm) in size

2/3 Cup Butter (141 grams)
1/3 Cup Flour (50 grams)
1/2 Cup Cocoa Powder (50 grams)
1/2 teaspoon Salt (0.4 gram)
3 Tablespoons Eggs (75 grams)
1/2 Cup Sugar (110 grams)
1 teaspoon of Vanilla Extract
1/2 Cup Chocolate Chips (80 grams)

For 27 bouchons, 2" (or 5 cm) in size

3/4 Cup Butter (188 grams)
1/2 Cup Flour (66.6 grams)
1/2 Cup Cocoa Powder (66.6 grams)
1/2 teaspoon Salt (0.5 gram)
1/4 Cup Eggs (100 grams)
2/3 Cup Sugar (146.6 grams)
1.3 teaspoons of Vanilla Extract
1/2 Cup Chocolate Chips (106.6 grams)

For 10 bouchons, 2" (or 5 cm) in size

1/3 Cup Butter (70.5 grams)
3 Tablespoons Flour (25 grams)

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- 3 Tablespoons Cocoa Powder (25 grams)
- 1/2 teaspoon Salt (0.2 gram)
- 2 Tablespoons Eggs (37.5 grams)
- 4 Tablespoons Sugar (55 grams)
- 1/2 teaspoon of Vanilla Extract
- 4 Tablespoons Chocolate Chips (40 grams)

Steps

1. Mix together the Eggs (3 Tablespoons or 75 g), the Sugar (1/2 Cup or 110 g) and the Vanilla Extract (1 teaspoon)
2. Melt the Butter (2/3 Cup or 141 g), add in and gently mix in order to obtain a smooth mixture
3. Sift the Flour (1/3 Cup or 50 g), the Cocoa Powder (1/2 Cup or 50 g), the Salt (1/2 teaspoon or 0.4 g) over the bowl and gently mix
4. Add in the Chocolate Chips (1/2 Cup or 80 g) and gently mix : it's ready !

Baking

5. Spray some oil onto your molds
6. Pour the batter in your molds
7. Bake in preheated oven at 360 F / 180 C for 10/15 minutes
8. Carefully unmold your brownies while they are still hot