

PÃO DE MEL

(from the Bewitching Kitchen, adapted from several sources)

1 egg
250mL whole milk
90 g sugar
270 g honey
30 g butter, melted and cooled
240 g all purpose flour
7 g baking soda
1 teaspoon baking powder
1 tablespoon ground cinnamon
1/4 teaspoon salt
1/2 teaspoon of nutmeg
1/4 tsp ground cloves
3 tablespoons cocoa powder (Dutch process is fine)

for the filling;
dulce de leche (store bought or homemade)

for covering:
tempered bittersweet chocolate, about 500 g

Mix the egg with milk, sugar, honey and butter in a large bowl. Whisk well. In another bowl, stir in the remaining dry ingredients and sift them slowly over the egg mixture in three portions, stirring well after each addition until a smooth, homogeneous mixture is formed. Place batter in fridge for 15 minutes.

In the meantime, turn the oven on at 360 F. If using non-stick mini cake pans, you don't need to do anything. Otherwise grease and flour the pans lightly. Ideally you need a 6 cm round tin (a bit less than 2.5 inches). Pour the batter halfway through the tin, do not fill more than half. Bake for 15 to 20 minutes. Unmold the still warm rolls and let them cool completely on a rack. Cut them in half and stuff each with the dulce de leche. Temper chocolate and cover each little pao de mel.

Alternatively, bake the batter in mini bundt pans, fill the central hole with dulce de leche and decorate with a drizzle of tempered chocolate. Mini bundt pans will take slightly longer to bake. Cool them in the mold before unmolding.