



# Vanilla cookies

30'  
Hands on

90 minutes'  
Hands off

10'  
Cook Time

12  
Portion(s)

1  
Difficulty



## Ingredients

- 170 g butter, at room temperature
- 150 g dark brown soft sugar
- 50 g granulated sugar
- 1 egg, medium
- 1 egg yolk
- 2 teaspoon(s) [vanilla extract](#)
- 250 g all-purpose flour
- 2 teaspoon(s) corn starch
- 1 teaspoon(s) baking soda
- 1 pinch salt
- 200 g chocolate couverture, drops

## Διατροφικός πίνακας

Nutrition information per portion

368 Calories (kcal)	20.0 Total Fat (g)	12.0 Saturated Fat (g)	41.0 Total Carbs (g)
18%	29%	60%	16%
23.0 Sugars (g)	4.6 Protein (g)	1.9 Fibre (g)	0.33 Sodium (g)
26%	9%	8%	6%

## Method

- In a mixer's bowl beat the butter, the dark brown sugar, and the granulated sugar with the whisk attachment at high speed, until the butter is fluffy and the mixture becomes white, for 10 minutes.
- Add the egg, the yolk, and the vanilla extract.
- In a [bowl](#) mix the flour, cornstarch, baking soda, salt, and chocolate drops with a wooden spoon.
- Lower the mixer's speed to medium-low and add the solid ingredients' mixture into the mixer's bowl. Beat until there is a uniform and compact mixture.
- Refrigerate the dough for 1 hour (or up to 2 days).
- Preheat the oven to 160° C (320° F) set to fan.
- Take the dough out of the refrigerator, shape into round cookies, 30 g each, and softly press their center with your hand to make them wider.
- Transfer the cookies to a [baking pan](#) lined with parchment paper and place them one next to the other by leaving a gap between them, as they will spread while baking.
- Bake for 7-10 minutes.
- Remove the baking pan from the oven and let the cookies thicken completely, on a [rack](#), for about 30 minutes. When you remove the cookies from the oven, they will be very soft but they will thicken while cooling.
- Serve.

## Tip

Store in jars or bowls by sealing them airtight with plastic wrap. Preserve them for 5 days at room temperature.