Recipe Category / Cookies

Triple Chocolate soft cookies

15'	10 minutes'	25'	10-12	1
Hands on	Hands off	Cook Time	Portion(s)	Difficulty

Ingredients

- 225 g dark chocolate couverture 65%, cut into small pieces
- 30 g butter
- 2 eggs, medium
- 175 g granulated sugar
- 100 g milk chocolate couverture
- 50 g walnuts
- 35 g all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt

To serve

- 80 g white chocolate
- milk

Method

- Preheat oven to 180* C (350* F) Fan.
- Chop the dark chocolate couverture into small pieces and transfer to a **bowl**.
- Add the butter and cover bowl with plastic wrap.
- Heat in a microwave for 2 minutes at 800 watts.
- When ready, remove the plastic wrap and stir mixture with a spatula until completely incorporated. Set aside.
- Beat the eggs and sugar in a mixer for 3-4 minutes using the whisk attachment, until light and fluffy.
- Lower mixer’s speed and gradually add the melted chocolate. Beat for another minute until completely incorporated.
- In a separate bowl, finely **chop** the milk chocolate couverture and add the walnuts.
- Sift the flour, baking powder and salt into the bowl with the milk chocolate and mix thoroughly with a spoon.
- Add the mixture to mixer and gently fold with a spatula until completely incorporated.
- Line 2 baking sheets with parchment paper.
- Pick up heaping tablespoons of the mixture and place on the baking sheets. (1 tablespoon for each cookie. It should make 10-12 cookies.)
- Make sure you leave enough space between the cookies since they will spread while baking. 6 to each baking sheet.
- Bake one baking sheet at a time for 10 minutes.
- When ready, remove from oven and allow them to cool for 10 minutes.
- Melt the white chocolate and let it cool a bit before drizzling over cookies.
- Serve with milk!

Διατροφικός πίνακας

Nutrition information per portion

289 Calories (kcal)	16.0 Total Fat (g)	8.2 Saturated Fat (g)	30.0 Total Carbs (g)
14%	23%	41%	12%

24.0 Sugars (g)	4.5 Protein (g)	1.8 Fibre (g)	0.19 Sodium (g)
27%	9%	7%	3%