



# Chocolate chip cookie shots

20'  
Hands on

80''  
Hands off

15'  
Cook Time

6  
Portion(s)

2  
Difficulty



## Ingredients

- 140 g butter, at room temperature
- 140 g brown sugar
- 50 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 250 g all-purpose flour
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 80 g chocolate couverture, finely chopped

To assemble

- 150 g chocolate couverture, melted

To serve

- milk

## Method

- In a mixer's bowl add the butter, the sugars, the vanilla, and beat with the paddle attachment at high speed, for 5-6 minutes, until fluffy.
- In a bowl add the flour, the baking powder, the salt, the chocolate, and mix. Transfer to the mixer's bowl and beat until the ingredients are homogenized. The dough will have the texture of wet sand.
- Remove the bowl from the mixer and knead well with your hands until the dough is firm.
- Cut the dough into 6 pieces and add them into 6 crème caramel mold pans. Press with your hands until they take the shape of the mold pans and transfer them to a baking pan.
- Bake for 15 minutes. Remove and let them cool well for 1 hour.
- Pour 1-2 tablespoons of the melted chocolate in each cookie and flip it over to cover the whole surface inside with the chocolate. Allow 15-20 minutes for them to set.
- Fill with milk and serve.

## Διατροφικός πίνακας

Nutrition information per portion

678 Calories (kcal)	36.0 Total Fat (g)	22.0 Saturated Fat (g)	79.0 Total Carbs (g)
34%	51%	110%	30%
41.0 Sugars (g)	7.8 Protein (g)	4.0 Fibre (g)	0.35 Sodium (g)
46%	16%	16%	6%