



Chocolate Cookies

20'

Hands on

2 hours'

Hands off

10'

Cook Time

25-30

Portion(s)

1

Difficulty



Ingredients

- 150 g flour
- 120 g cocoa powder
- 8 g baking powder
- 150 g butter
- 140 g brown sugar
- 50 g granulated sugar
- ½ teaspoon coarse salt
- 5 g vanilla syrup
- 140 g finely chopped milk chocolate couverture

Διατροφικός πίνακας

Nutrition information per portion

122 Calories (kcal)	7.2 Total Fat (g)	4.4 Saturated Fat (g)	11.6 Total Carbs (g)
6%	10%	22%	4%
7.7 Sugars (g)	1.7 Protein (g)	2.1 Fibre (g)	0.17 Sodium (g)
9%	3%	8%	3%

Method

- Preheat the oven to 170* C (338*F) Fan.
- In a bowl, combine the flour, cocoa powder and baking powder. Mix with a spoon and set aside.
- Allow the butter to soften before using. Beat the butter and the 2 types of sugars with the paddle attachment, until light and fluffy. About 5 minutes.
- Add the salt and vanilla. Continue beating and add the flour mixture. Mix until combined, but not too much longer.
- Remove the mixing bowl from the stand and add the finely chopped chocolate. Gently fold it in with your hands or a spatula. Make 2 straight lines with the mixture, dividing equally. Put in the freezer for 1-2 hours.
- Remove the cookie dough when frozen and cut into 1 ½ cm slices. Place on a baking sheet lined with parchment paper. Bake for 10 minutes.

Tip

Frozen cookie dough will break when trying to slice. Set aside for 10-20 minutes, until it is soft enough to slice!!