

3 Chocolate Cookies

Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**



Program steps

Preheating: 175 °C

1

 Hot air

 100 %

 Termination by time

 00:10 hh:mm

 170 °C

 80 %



Ingredients - number of portions - 6		
Name	Value	Unit
salted butter	175	g
Brown Sugar	120	g
powdered sugar	120	g
chicken eggs	1	pcs
unbleached all-purpose flour	300	g
baking powder	6	g
dark chocolate 70%	150	g
chocolate 35-40%	150	g
white chocolate	80	g

Nutrition and allergens	
Allergens: 1, 3, 7, DAIRY Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	880.4 kJ
Carbohydrate	105.3 g
Fat	46.6 g
Protein	9.8 g
Water	4.7 g

Directions

In the bowl of a mixer fitted with a paddle attachment, beat the softened butter with the two sugars for 2 minutes, until you obtain a creamy mixture.

Add the egg and mix well. Then, gradually add the flour and baking powder while continuing to beat, until the dough is smooth.

Finish by incorporating the chocolate pieces.

Cover the dough and place it in the refrigerator for at least 1 hour.

Form balls of dough of about 30 g each and place them on a baking sheet lined with parchment paper.