

## Basic cookies with a bunch of stuff

### Ingredients

- 2dl of white sugar
- 1dl of brown sugar
- 2.5dl of flour
- 1 teaspoon of honey
- 4g of vanilla sugar
- a pinch of salt
- 1 tablespoon of cocoa powder
- 50g of chocolate
- a bunch of random ingredients
- 1 egg
- 2g of baking powder

### Step 1

First, melt the butter and preheat the oven to 180 degrees, we are going to need these later.



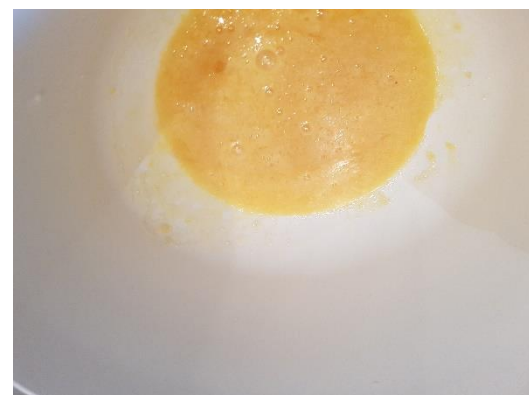
### Step 2

Mix the brown and white sugar together with the vanilla sugar.



### Step 3

Mix the sugar with the molten butter, which we prepared, add an egg and a pinch of salt.



### Step 4

Add the cocoa powder, flour and the baking powder.



### Step 5

At this point, mix the dough until you get a sticky, wet product. If the dough dries out, add some milk and keep mixing it.



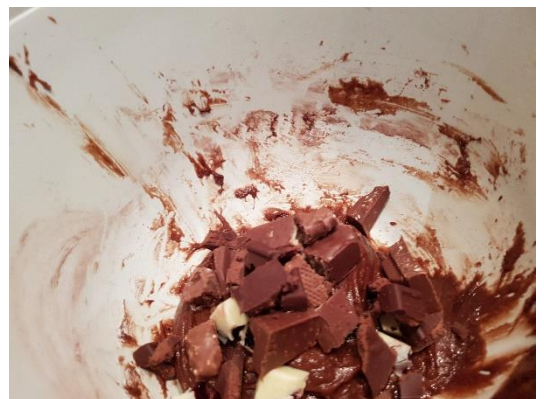
### Step 6

We've arrived at the point, where we just throw random stuff into the bowl. You can choose a theme or just throw in the first thing you see. However, I do not take responsibility for you or your oven. Proceed at your own risk.



### Step 7

Whatever you've chosen, you should break down your ingredients into small bits if necessary.



**Step 8**

Mix in the bits into the dough, if possible.

**Step 9**

Pile the dough up on a baking sheet and put them into the preheated oven for around 8-12 minutes, depending on the ingredients added.

**Step 10**

Take out the cookies, let them cool down a bit and hopefully enjoy.

