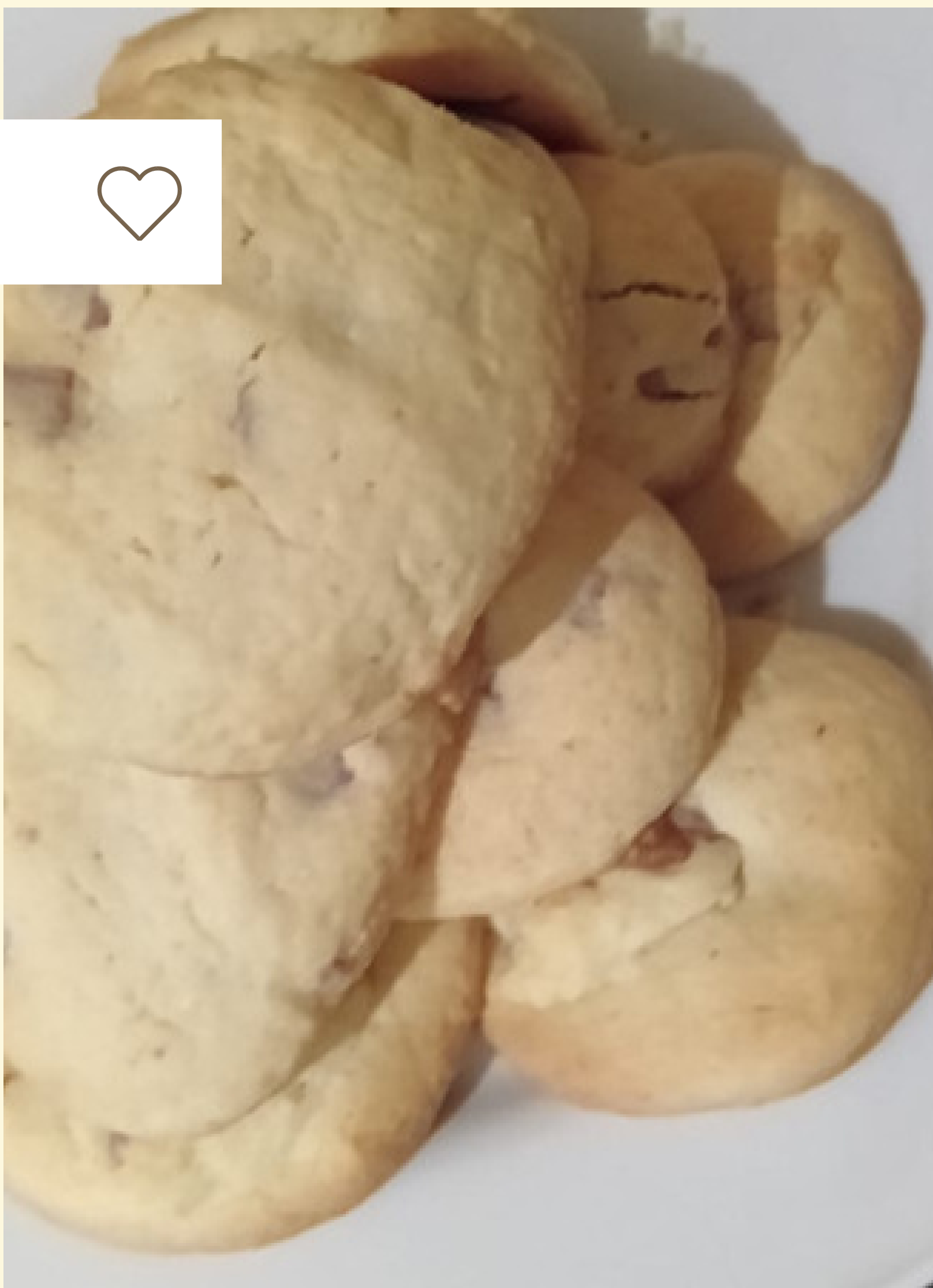


COOKIE REZEPT

Welcome to Coo and Key's world of homemade delights! Discover the secrets of our irresistibly delicious cookies that are easy to make and perfect for cozy moments with loved ones.





Cookie deeds

250 g

soft butter (not liquid)

100 g

brown sugar

130 g

weißer Zucker

2

eggs

1 pck

Vanilla sugar

1

teaspoon vanilla extract

330 g

Wheat flour (type 405)

1 TSP

Baking soda

300 g

Chocolate drops

MIXING RUN



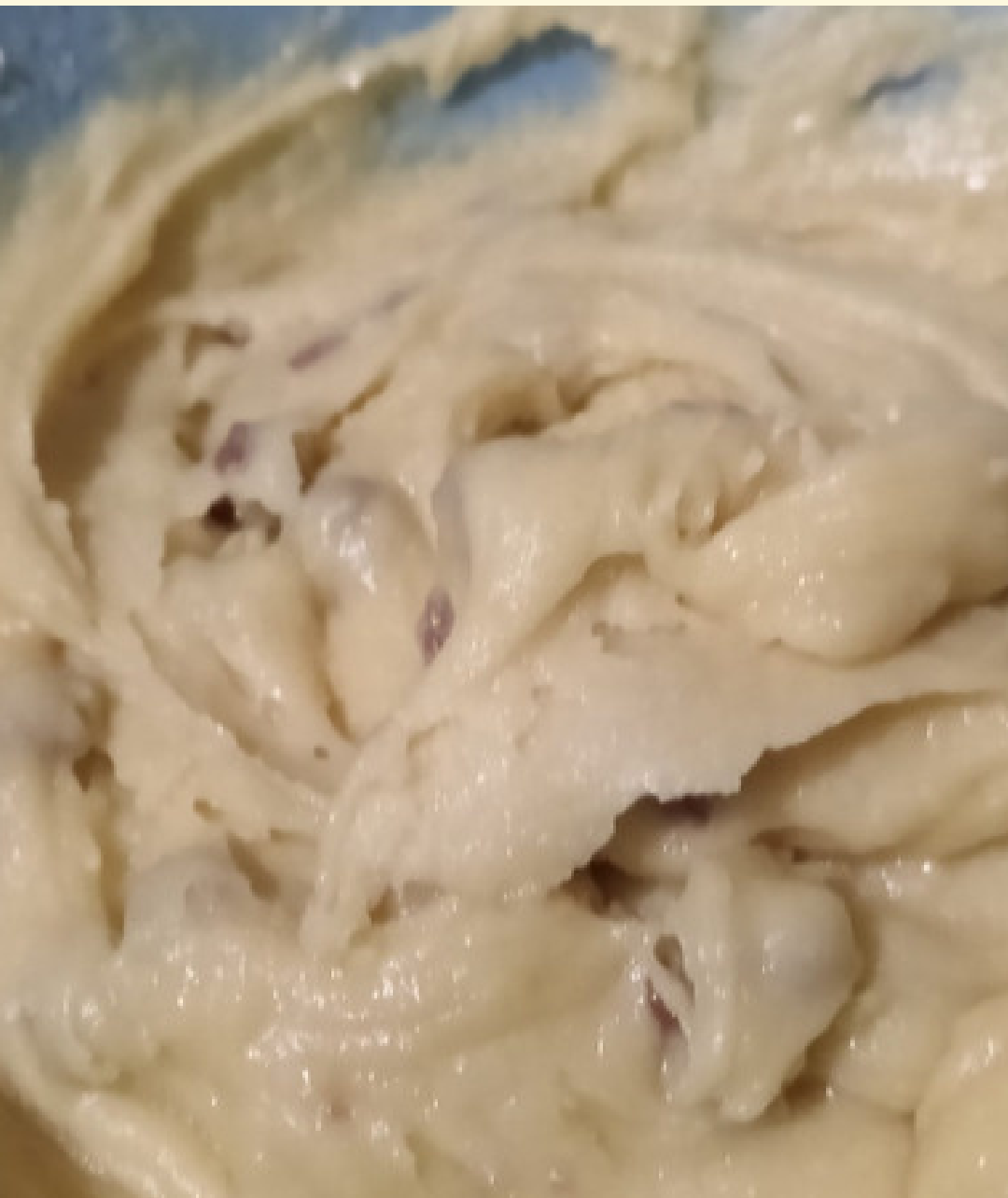
Mix the flour with the bicarbonate of soda and salt. Add the flour mixture to the butter and egg mixture and mix briefly with a wooden spoon until the flour is incorporated. Now add 250 g of the chocolate drops to the batter and mix in with the wooden spoon.

Whisk butter until peaks form. Add sugar, vanilla, salt, and egg; stir until light. Mix in chocolate. Sift and blend flour and baking powder into a smooth batter.



The kneading

Knead the dough together



Put the dough in the fridge



Coconut Key



THIS IS YOUR COOKIE
KEY TO TASTE