



## Melted-Butter Chocolate Cookies

A quick, one-bowl chocolate cookie with crisp edges, a chewy center, and melty chips in every bite.

### Preparation time

- **Total:** Approximately 30 minutes
- **Preparation:** 12 minutes
- **Cooking:** 12 minutes

## Ingredients

- 184 g unsalted butter, melted
- 7 g kosher salt
- 1 g  $\frac{1}{2}$  tsp baking powder
- 137 g egg yolk
- 160 g chocolate chopped into small chunks

## Instructions

1. **Prep the oven & tray:** Heat oven to 180 °C / 350 °F. Line a baking tray with parchment.
2. **Mix wet:** In a bowl, beat the egg with the melted/soft butter until smooth. (Sweetness comes from the sweetened shredded coconut, so no extra sugar needed.)
3. **Combine dry:** In a second bowl, whisk plain flour and fine sea salt.
4. **Make the dough:** Fold the dry mix into the wet, then stir in the sweetened shredded coconut until evenly coated and clumpy. If too dry to hold, add 1–2 tsp milk/water; if too sticky, sprinkle a little flour.
5. **Portion:** Scoop heaped tablespoons (or use a small cookie scoop), press lightly into mounds or disks, and set 5 cm/2 in apart on the tray.
6. **Bake:** 10–12 minutes, until the edges are lightly golden.
7. **Cool & serve:** Let cookies cool on the tray 5 minutes, then transfer to a rack to cool completely. Enjoy!

## Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	140–180kcal
Carbs	18–24g
Protein	1–3g
Fat	6–10 g (saturated ~3–5 g)



## Milky White-Choc Crunch Cookies

A quick, one-bowl chocolate cookie with crisp edges, a chewy center, and melty chips in every bite.

### Preparation time

- **Total:** Approximately 30 minutes
- **Preparation:** 12 minutes
- **Cooking:** 12 minutes

## Ingredients

- 72 g bicarbonate of soda
- 84 g whole milk
- 174 g kosher salt
- 23 g (30% cocoa butter or higher) 100g white chocolate roughly chopped
- 258 g egg whites

## Instructions

1. **Prep the oven & tray:** Heat oven to 180 °C / 350 °F. Line a baking tray with parchment.
2. **Mix wet:**In a bowl, whisk the egg whites with the milk until lightly foamy (30–60 s)
3. **Combine dry:**In a small bowl, whisk together the bicarbonate of soda and kosher salt, then toss the chopped white chocolate in a spoonful of this dry mix.
4. **Make the dough:**Sprinkle the remaining dry mix over the wet mixture and fold gently until no dry pockets remain, then fold in the white chocolate. Let stand 2–3 min to thicken.
5. **Portion:**Scoop heaped tablespoons onto the tray, spacing about 5 cm / 2 in apart.
6. **Bake:**10–12 minutes, until the edges are lightly golden.
7. **Cool & serve:**Let cookies cool on the tray 5 minutes, then transfer to a rack to cool completely. Enjoy!

## Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	140–180kcal
Carbs	18–24g
Protein	1–3g
Fat	6–10 g (saturated ~3–5 g)



## Soft Cream-Cheese Butter Cookies

A quick, one-bowl chocolate cookie with crisp edges, a chewy center, and melty chips in every bite.

### Preparation time

- **Total:** Approximately 30 minutes
- **Preparation:** 12 minutes
- **Cooking:** 12 minutes

## Ingredients

- 212 g unsalted butter
- 44 g cream cheese, at room temperature
- 245 (lightly spooned into the cup and leveled off) bleached all-purpose flour
- 8 g baking soda
- 132 g packed light brown sugar

## Instructions

1. **Prep the oven & tray:** Heat oven to 180 °C / 350 °F. Line a baking tray with parchment.
2. **Cream:** In a bowl, beat the unsalted butter and cream cheese until very smooth and fluffy (2–3 min). Add the packed light brown sugar and beat until pale and creamy (1–2 min).
3. **Dry mixed:** In a separate bowl, whisk together the bleached all-purpose flour and baking soda to evenly distribute the leavener.
4. **Make the dough:** Fold the dry mix into the creamed mixture in 2–3 additions, mixing just until no dry pockets remain. If the dough feels very soft, chill 15–20 minutes to firm slightly.
5. **Portion:** Scoop heaped tablespoons (or a small cookie scoop) onto the trays, spacing about 5 cm / 2 in apart. Lightly flatten the tops for even baking.
6. **Bake:** 10–12 minutes, until the edges are lightly golden.
7. **Cool & serve:** Let cookies cool on the tray 5 minutes, then transfer to a rack to cool completely. Enjoy!

## Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	140–180kcal
Carbs	18–24g
Protein	1–3g
Fat	6–10 g (saturated ~3–5 g)



## Coconut Crunch Cookies

A quick, one-bowl chocolate cookie with crisp edges, a chewy center, and melty chips in every bite.

### Preparation time

- **Total:** Approximately 30 minutes
- **Preparation:** 12 minutes
- **Cooking:** 12 minutes

## Ingredients

- 377 g sweetened, shredded coconut
- 14 g egg
- 32 g unsalted butter, room temperature
- 67 g plain flour
- 1 g fine sea salt

## Instructions

1. **Prep the oven & tray:** Heat oven to 180 °C / 350 °F. Line a baking tray with parchment.
2. **Mix wet:**In a bowl, whisk the egg with the softened butter until smooth.
3. **Combine dry:**In a separate bowl, whisk the plain flour and fine sea salt.
4. **Make the dough:**Fold the dry mix into the wet, then stir in the sweetened shredded coconut until evenly coated and clumpy. If too dry to hold together, add 1–2 tsp milk or water; if too sticky, dust in a little extra flour.
5. **Portion:**Scoop heaped tablespoons, press lightly into mounds or small disks, and space about 5 cm / 2 in apart on the tray.
6. **Bake:**10–12 minutes, until the edges are lightly golden.
7. **Cool & serve:**Let cookies cool on the tray 5 minutes, then transfer to a rack to cool completely. Enjoy!

## Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	<b>140–180kcal</b>
Carbs	<b>18–24g</b>
Protein	<b>1–3g</b>
Fat	<b>6–10 g (saturated ~3–5 g)</b>