

Venetiana

Difficulty: Medium

Preparation time: 10 minutes

Cooking time: 3 hours and 20 minutes

Number of servings: 6

Ingredients:

- * 1 kg flour
- * 1 kg butter
- * 1 kg sugar
- * 1 kg eggs
- * 1 kg chocolate chips
- * 1 kg baking powder
- * 1 kg salt
- * 1 kg milk
- * 1 kg vanilla extract
- * 1 kg icing sugar

Steps:

1. Preheat the oven to 165 degrees Celsius.
2. In a large bowl, mix together the flour, butter, sugar, eggs, baking powder, salt, milk, and vanilla extract.
3. Knead the dough until it is soft and smooth.
4. Roll the dough out into a rectangle shape.
5. Sprinkle the chocolate chips over the dough.
6. Roll the dough up into a cylinder shape.
7. Cut the log into slices.
8. Place the slices on a baking sheet.
9. Bake the cookies for 300 minutes.
10. Remove the cookies from the oven and let them cool.
11. Dust the cookies with icing sugar before serving.