

# Chocolate cookies



You should first gather all the needed ingredients.

All you need is 2 eggs, 30g chocolate powder, 100g butter, 100g sugar and 230g flour.



Pour in the sugar in to a bowl and cut up the butter so it is easier to mix.

Mix it up until it is homogenes.



When you're done with mixing it up, put in the 2 eggs and keep on mixing.



After that is all mixed up and it is nice and creamy, you can take the chocolate powder and put it all in. Now mix it again.



Nowm that you mixed that up you can add the flour.  
First u should just add a little bit adn mix it in.



When have mixed up a little bit of the flour, you can put all of it in  
Now you should start mixing with your hands.



Now you should cover a flat surface with flour.  
Take the mixture out and start kneading until it is ready.  
Then you should wrap it up and leave it in your fridge for 20 mins.





After the 20 mins you should roll out the dough and it should be evenly thick.  
Then you can cut out the different shapes you want.  
When you run out of space just out the rest together and roll it out again.  
Do that until you cant anymore.



Lay out the shapes and put them in the oven.  
The heat should be at 190 Celcius for 8-12 mins.  
The last step is to enjoy!

### **Impressum**

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