

“Classic” Cookies

Ingredients

250 g of butter (or 150g margarine + 5cL of water)
120 g brown sugar
1 egg yolk
1 pinch of salt
1/2 packet of baking powder
250g flour
100 g of walnut kernels
200 g dark chocolate with 70% cocoa, chopped into chips

Preparation

Preheat the oven to 180°C.
Soften the butter in the microwave: 1 minute at 600 W
In the Kenwood bowl, combine the butter, brown sugar and salt.
Add the egg yolk and mix well.
Add the flour and yeast and mix quickly to obtain a homogeneous dough.
Caution: this mixture should not be overworked.
Add the crushed walnuts and chocolate chips. Mix.
Arrange the dough in small piles on a baking sheet.
Cook for about 10 minutes. Cookies are done when the edge is more colorful than the center.