

"Classic" cookies

Ingredients

250 g of butter (or 150g margarine+5cl of water)
120 g of brown sugar
1 egg yolk
1 pinch of salt
1/2 Sachet of baking powder
250 g of flour
100 g of nuts
200 g dark chocolate with 70 % cocoa chopped in nuggets

Preparation

Preheat the oven to 180 ° C.
Soften the butter in the microwave: 1 minute at 600 W
In the Kenwood bowl, mix the butter, brown sugar and salt.
Stir in the egg yolk and mix well.
Add the flour and yeast and mix quickly to obtain a homogeneous paste.
Please note: this mixture should not be worked too much.
Add the crushed nuts and chocolate to nuggets. Mix.
Place the dough in small heaps on a baking sheet.
Cook for about 10 minutes. Cookies are cooked when the edge is more colorful than the center.