

Nirvanic

Prep Time: 15 min

Cook Time: 12 min

Total Time: 30 min

Yield: 12 Cookies

Equipement

- ☐ Measuring Cups
- ☐ Measuring Spoons
- ☐ Whisk or Mixer
- ☐ Spatula
- ☐ Baking Sheet

Ingredients:

Wet Ingredients:

- ☐ 1/2 cup melted Butter
- ☐ 1/2 cup white Sugar
- ☐ 1/2 cup brown Sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 packet vanilla sugar
- ☐ 1 egg

Dry Ingredients:

- ☐ 1 cup Flour
- ☐ 1 tsp baking Soda
- ☐ 1/2 tsp baking Powder
- ☐ 1 tsp Salt
- ☐ 1 cup Chocolate (variety sizes, colour,...)
- ☐ Optional: Special Ingredients (nuts, coconut or something else)

Instructions

Step 1 - Start! Preheat the Oven 190°C. Line a baking pan with parchment paper and set aside.

Step 2 - The “dry ingredient” Batter. Begin the recipe with mixing all the dry ingredients *except* the Chocolates in a bowl and set aside.

Step 3 - The “wet ingredient” Batter. In a separate bowl start off by melting the Butter. After it has melted, add the different types of sugars, vanilla extract, vanilla sugar and mix. Atlast add the egg to the “wet-ingredients” batter.

Step 4 - Add up! Mix in the wet ingredients in the “dry ingredient” bowl. After everything is mixed, add the different types of Chocolates.

Step 5 - Pre Cookies! From the Cookie Batter, spoon 1 tbs and add them on your 'readied up' baking pan. Add more Chocolate as you please.

Step 6 - Bake! Bake the Cookies in the preheated oven for about 8-10 minutes. Remove them when they are just *starting to brown*. Make sure they are *not* fully brown yet, just starting to be.

Step 7 - Rest! Leave the Cookies to rest on the baking tray for 5 minutes before transferring to a cooling rack.

Tips

Different types of Sugar - Adds flavour and makes the Cookies more enjoyable.

Lukewarm Butter and room temperature Egg - Both Butter and Egg should either be melted (Butter) or room temperature. They'll make your baking process easier and give the cookies a special taste.

Chocolate variety - As mentioned, I recommend adding different types, flavours, colours of Chocolate. They make the Cookies more magical and pleasant.

Over-bake - Do not over-bake the Cookies. The Cookies are supposed to look "underbaked", that makes them more chewy. If you do over-bake, meaning the cookies are brown or do not look doughy, you'll realise after the biscuits have rested, they'll be hard and not chewy at all.

Special ingredients - If you want to add special ingredients being nuts, coconut or something else, add them in the Batter at the part, where you mix Chocolates in. They'll make the Cookies better.