

Chocolate Chip Cookies

Ingredients

28 Cookies

2 Baking trays

Backing sheets

110 g soft butter

155 g Sugar

¼ pack of vanilla sugar

¼ TS Salt

1 Egg

150 g dark Chocolate chopped or cubes

175 g Flour

1 tip of a knife baking powder



Preparation

First stir the butter until peaks form. Add Sugar, Vanilla Sugar Salt and Egg(s) and stir until the dough lightens. In the next step mix the Flour and the baking powder in a separate bowl. Sift the Flour and the baking powder into the dough and mix it. After mixing everything add the chocolate and stir again.

Tipp: If you put the finished dough into the freezer for about half an hour the dough will be easier to form.

Take two spoons to form balls, in the size of a tree nut, out of the dough. Spread them evenly on a baking sheet and put it on a baking tray.

Preheat the oven to 155 degrees Celsius hot air or 175 degrees Celsius upper and lower heat.

Bake in the middle of the oven for 11 - 13 minutes. Take them out and let them cool off until they harden.