



# Cookie Cook book

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## Nice dark chocolate cookie

### Ingredients:

- 160 g dark chocolate
- 170 g wheat flour
- 60 g cocoa powder
- 180 g butter
- 40 g cane sugar
- 1 ts vanilla extract
- 1 u eggs
- 1 ts sea salt



### Preparation:

1. Preheat the oven to 180 °C.
2. In a bowl, mix together:
  - 180 g butter
  - 40 g cane sugar
3. Whisk in:
  - 1 u eggs
4. Mix to a smooth batter:
  - 170 g wheat flour
  - 1 ts sea salt
  - 1 ts vanilla extract
5. Chop up and fold into the mixture:
  - 160 g dark chocolate
  - 60 g cocoa powder
6. Leave to cool in the fridge for 15 minutes.
7. Divide the mixture into 24 dough balls on a baking sheet.
8. Bake for 15-20 minutes in the oven. Let cool down.



## Mild plums cookie

### Ingredients:

- 1 u apple
- 1 u eggs
- 1 u lemon
- 230 g butter
- 290 g wheat flour
- 70 g white caster sugar
- 20 g plums
- 1 ts cinnamon



### Preparation:

1. Preheat the oven to 180 °C.
2. Grate the zest of 1 lemon(s)
3. In a bowl, mix together:
  - 230 g butter
  - 70 g white caster sugar
4. Whisk in:
  - 1 u eggs
5. Mix to a smooth batter:
  - 290 g wheat flour
  - lemon zest
  - 1 ts cinnamon
6. Chop up and fold into the mixture:
  - 1 u apple
  - 20 g plums
7. Leave to cool in the fridge for 15 minutes.
8. Divide the mixture into 24 dough balls on a baking sheet.
9. Bake for 15-20 minutes in the oven. Let cool down.



# Sweet raspberry jam cookie

## Ingredients:

- 170 g wheat flour
- 250 g butter
- 50 g fine sugar
- 1 u eggs
- 4 ts vanilla aroma
- 20 g dark chocolate
- 120 g raspberry jam
- 1 ts sea salt
- 1 ts gingerbread spices



## Preparation:

1. Preheat the oven to 180 °C.
2. In a bowl, mix together:
  - 250 g butter
  - 50 g fine sugar
3. Whisk in:
  - 1 u eggs
4. Mix to a smooth batter:
  - 170 g wheat flour
  - 1 ts sea salt
  - 4 ts vanilla aroma
5. Chop up and fold into the mixture:
  - 20 g dark chocolate
  - 120 g raspberry jam
6. Leave to cool in the fridge for 15 minutes.
7. Divide the mixture into 24 dough balls on a baking sheet.
8. Bake for 15-20 minutes in the oven. Let cool down.





## Mild grated coconut cookie

### Ingredients:

- 200 g butter
- 70 g dried red fruit
- 80 g grated coconut
- 70 g white caster sugar
- 210 g wheat flour
- 1 ts vanilla extract
- 1 u eggs
- 1 ts baking soda



### Preparation:

1. Preheat the oven to 180 °C.
2. In a bowl, mix together:
  - 200 g butter
  - 70 g white caster sugar
3. Whisk in:
  - 1 u eggs
4. Mix to a smooth batter:
  - 210 g wheat flour
  - 1 ts baking soda
  - 70 g dried red fruit
  - 80 g grated coconut
  - 1 ts vanilla extract
5. Chop up and fold into the mixture.
6. Leave to cool in the fridge for 15 minutes.
7. Divide the mixture into 24 dough balls on a baking sheet.
8. Bake for 15-20 minutes in the oven. Let cool down.



## Mild pear cookie

### Ingredients:

- 180 g butter
- 70 g cane sugar
- 60 g sugar
- 1 u apple
- 1 u eggs
- 260 g self rising flour
- 1 ts cinnamon
- 40 g pear



### Preparation:

1. Preheat the oven to 180 °C.
2. In a bowl, mix together:
  - 180 g butter
  - 70 g cane sugar
  - 60 g sugar
3. Whisk in:
  - 1 u eggs
4. Mix to a smooth batter:
  - 260 g self rising flour
  - 1 ts cinnamon
5. Chop up and fold into the mixture:
  - 1 u apple
  - 40 g pear
6. Leave to cool in the fridge for 15 minutes.
7. Divide the mixture into 24 dough balls on a baking sheet.
8. Bake for 15-20 minutes in the oven. Let cool down.



## Sweet pecan nuts cookie

### Ingredients:

- 110 g butter
- 100 g cane sugar
- 1 u eggs
- 170 g self rising flour
- 1 ts cinnamon
- 110 g dark chocolate
- 130 g pecan nuts




### Preparation:

1. Preheat the oven to 180 °C.
2. In a bowl, mix together:
  - 110 g butter
  - 100 g cane sugar
3. Whisk in:
  - 1 u eggs
4. Mix to a smooth batter:
  - 170 g self rising flour
  - 1 ts cinnamon
5. Chop up and fold into the mixture:
  - 110 g dark chocolate
  - 130 g pecan nuts
6. Leave to cool in the fridge for 15 minutes.
7. Divide the mixture into 24 dough balls on a baking sheet.
8. Bake for 15-20 minutes in the oven. Let cool down.







These recipes have been made by  
an artificial cook, where every  
ingredient is carefully compared to  
hundreds of taste pairings!

algorithm:

```
function selectPair(n,o,i){for(const s of pairings)if(s.name.includes(i)){const  
  i=s.combinations;for(const s of i)for(const i of  
    s)o.ingredient.includes(i)&&(n.fitness+=1)}}

```