Introduction

How to

bake triple-choco Cookies:)

This recipe makes 8 cookies.

Ingredients

- 1/2 cup brown sugar

- 1/4 cup sugar

- 1/2 cup butter, melted

- 1 egg

- splash of vanilla extract

- salt

- 1 and 1/4 cup all purpose flour

- 1/4 cup cocoa powder

- 1/2 tsp baking powder

- dark chocolate bar

- Lindt chocoletti

Preparations

1. Put your chocolates in the refrigerator for at least an hour.
2. Combine sugar and melted butter and stir till it resembles wet sand.
3. Add egg and vanilla extract and stir.

4. Sift flour, cocoa powder, and baking powder in and gently fold but don't overmix.
5. Chill dough for 15-20 minutes, then preheat oven to 180 degrees celsius.
6. When the dough is chilling, take the dark chocolate outside from your refrigerator and cut them into chunks.

7. Take the dough out and slice them into 8 equal parts. Scoop dough onto baking sheet and press it flat.
8. Put a Lindt Chocoletti in the middle of our flat cookie dough and roll the cookie dough so that it covers our Chocoletti in cozy:)

9. Add the chocolate chunks on top of our cookie dough and some salt.

10. Bake our cookies for 12-15 minutes.
11. Cookies are best when they're warm:), but straight out of the oven they'll fall aprt. Let them cool off until they are solid enough to handle.

Impressum

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