

American-Style Chocolate Cookies

Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**





Program steps


Preheating: 190 °C


1


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 185 °C

 80 %



Ingredients - number of portions - 6		
Name	Value	Unit
whole grain wheat flour	308	g
salt	1	g
baking soda	6	g
butter soft	225	g
powdered sugar	150	g
Vergeoise	150	g
Vanilla extract	6	g
chicken eggs	2	pcs
chocolate chips	210	g

Nutrition and allergens	
Allergens: 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	557.4 kJ
Carbohydrate	57.3 g
Fat	32.2 g
Protein	7.4 g
Water	0 g

Directions

Mix the flour, salt, and baking soda.

In a mixer, beat the butter with the sugars and vanilla until the mixture is pale.

Beat in the eggs one at a time.

Gradually beat in the flour mixture.

Stir in the chocolate chips.

Form balls on parchment paper and let them rest in the refrigerator for 10-15 minutes.

Place the cookies in the oven.