

# 3 Chocolate Cookies

Cuisine: **Other**

Food category: **Pastry**



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Company: **Retigo**

## Program steps

Preheating: 175 °C

1 Hot air 100 % Termination by time 00:10 hh:mm 170 °C 80 %

## Ingredients - number of portions - 6

| Name                         | Value | Unit |
|------------------------------|-------|------|
| salted butter                | 175   | g    |
| Brown Sugar                  | 120   | g    |
| powdered sugar               | 120   | g    |
| chicken eggs                 | 1     | pcs  |
| unbleached all-purpose flour | 300   | g    |
| baking powder                | 6     | g    |
| dark chocolate 70%           | 150   | g    |
| chocolate 35-40%             | 150   | g    |
| white chocolate              | 80    | g    |

## Nutrition and allergens

Allergens: 1, 3, 7, DAIRY

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                           | 880.4 kJ |
| Carbohydrate                     | 105.3 g  |
| Fat                              | 46.6 g   |
| Protein                          | 9.8 g    |
| Water                            | 4.7 g    |

## Directions

In the bowl of a mixer fitted with a paddle attachment, beat the softened butter with the two sugars for 2 minutes, until you obtain a creamy mixture.

Add the egg and mix well. Then, gradually add the flour and baking powder while continuing to beat, until the dough is smooth.

Finish by incorporating the chocolate pieces.

Cover the dough and place it in the refrigerator for at least 1 hour.

Form balls of dough of about 30 g each and place them on a baking sheet lined with parchment paper.