

Soft cookie with dark chocolate chips

Recipe for 12 cookies

Description

Ingredients

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- 135 Gr Softened butter
- 250 Gr Brown sugar
- 1 Unit(s) Vanilla bean
- 1 Large Egg
- 1 Large Egg yolk
- 260 Gr Flour
- 1 Pinch(es) Salt
- 3 Gr Baking powder
- 1 Advanced knife Baking soda
- 225 Gr Dark chocolate

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **350 F°**
- Resting time **4320 mins**

Preparation

Press the vanilla bean and slice in halves and remove the seeds using the tip of a knife. (or use vanilla extract)

In a bowl, pass through a fine sieve the flour, salt, baking powder and baking soda.

Cookie dough

In a bowl using a spatula mix the brown sugar with the butter until you get a kind of tooth paste texture.

Add the egg and the yolk. Mix well and add the flour mix.

Add the pieces of chocolate.

Make little balls of about 55gr and let them cool down in the fridge (the longer the better - 1 hour minimum but overnight is better).

Baking

Put the cookie dough balls on the baking tray, Make sure to space them since they will expand during the baking process.

Bake for 7 to 10 minutes.

Bon appétit!