

Soft cookie with dark chocolate chips

Recipe for 12 cookies

Description

Here is a simple and extremely delicious cookie that will make all the family happy.

A suggestion, double the recipe.... just kidding !

Note

A classic and basic cookie recipe that will let you be creative and add other flavors that you enjoy, Cinnamon, Maple Syrup, Cocoa Powder, Nuts, etc.

A night in the fridge before cooking them is recommended but not obligated. You can also freeze your cookie dough balls.

Ingredients

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- 100 Gr Softened butter
- 180 Gr Brown sugar
- 1 Tsp Vanilla extract
- 1 Large Egg
- 1 Unit(s) Egg yolk
- 180 Gr Flour
- 1 Pinch(es) Salt
- 3 Gr Baking powder
- 2 Pinch(es) Baking soda
- 110 Gr Dark chocolate

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **20 mins**

Before the Class

Cover a pastry tray with parchment paper

Chop the chocolate

Turn your oven on at 400°F

For this recipe you will need :

1 baking tray

parchment paper

electric mixer or whisk

1 large bowl

1 wooden spoon

1 cutting board

1 paring knife
1 oven
1 silicone spatula
1 ice cream scoop or 1 large spoon
1 sieve

Prep

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!