

CHOCOLATE AND HAZELNUT COOKIES



Preparation : 10 min + 20 min - **Resting :** - - **Cooking :** 8-10 min - **Equipment :** Forcing bag (optional)

Ingredients : 40

- 250 g plain flour - ½ cup all purpose flour - 4 oz chocolate - 1 ½ tbsp corn flour - ¾ tsp baking powder - 7 tbsp unsalted butter - 7 tbsp granulated sugar - 2 eggs - 3 oz chocolate chips - 2 pinches of salt

1. Preheat the oven to 355°F (gas mark 4).
2. Melt the unsalted butter and chocolate in a saucepan over a low heat.
3. Blend the eggs and sugar in the bowl with the metal blade. Add the melted chocolate. Blend for 1 minute, then mix in the flour, salt, baking powder, corn-flour and hazelnuts to obtain a smooth paste.
4. To finish, add most of the chocolate chips via the feed tube and pulse 3-4 times.
5. Butter a baking tray, or line it with baking parchment.
6. Put the preparation in the forcing bag* (or use a spoon), and place small mounds on the tray. Sprinkle the cookies with the remaining chocolate chips.
7. Bake for 10 minutes and allow to cool on a wire tray.

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