

## Classic Kitchen Cookie

Triple chocolate, 0,25l/ 218g

In our triple chocolate cookie we have everything what we love: milk chocolate, white and dark chocolate and the most important thing what makes a good cookie: crispness!

**Type / flavor:**

Triple chocolate

**Packing / weight:**

0,25l/ 218g

**Add to:**

1 egg (small size), 60 g butter on room temperature

**Cooking instruction:**

Stir the butter till it's light and fluffy then mix it with the things from the bottle. Take 8 equal portions and shape your cookies. Let it rest in the fridge for half an hour then put it on a lined or greased pan. Bake it for 16-18 minutes at 170 degrees Celsius until it is at.

**Ingredients:**

Wheat flour, sugar, brown sugar, dark chocolate (cocoa mass, sugar, cocoabutter, emulsifier: soy lecithin, natural vanilla flavour), milk chocolate (sugar, cocoabutter, whole milk powder, cocoa mass, skimmed milk powder, emulsifier: soy lecithin, natural vanilla flavour), white chocolate (sugar, cocoabutter, whole milk powder, whey powder, skimmed milk powder, emulsifier: soy lecithin, natural vanilla flavour), sugar, sodium-bicarbonate, salt

