

## Classic Kitchen Cookie

Triple chocolate, 0,50l/ 427g

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:**

0,50l/ 427g

**Add to:**

120 g butter on room temperature, 1 egg

**Cooking instruction:**

Stir 120g of butter until foam-flecked, then add a small size egg. Mix it with the content of the bottle. Wrap up the mixture in plastic wrap, in a roll shape, and let it rest in refrigerator for 30 minutes. Cut 1,1-5cm slices from the roll! Cover baking pan with baking paper, place the slices and bake them for 16-18 minutes at 170 degrees Celsius.

**Ingredients:**

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

