

## Classic Kitchen doypack cake mix

Triple chocolate cookie, 180g

The savior of modern, imperfectly perfect housewives: Classic Kitchen!  
Bake like a pro with minimal energy invested! We offer you the most delicious and popular desserts of the world in a doypack.  
With Classic Kitchen, you can become a real master chef in a few seconds - and we'll keep your secret.

### Type / flavor:

Triple chocolate cookie

### Packing / weight:

180g

### Add to:

50g butter  
1 egg

### Cooking instruction:

Whisk 50 g of room temperature butter and stir 1 egg in. Add the contents of the sachet and mush them together. Wrapped in a folpack, form into a cylinder and place in the refrigerator for 30 minutes. Cut 1-1.5 cm thick slices from the cylinder. Bake in a baking sheet lined with parchment paper in an oven at 170 ° C for 16-18 minutes. Let it cool down before serving!

### Ingredients:

wheat flour, granulated sugar, brown sugar, dark chocolate 2,9 % (cocoa mass, sugar, emulsifier: soy lecithin, natural vanilla flavour), milk chocolate 2,9 % (sugar, whole milk powder, cocoa butter, cocoa mass, emulsifier: soy lecithin, natural vanilla flavour), white chocolate 2,9 % (sugar, whole milk powder, cocoa butter, emulsifier: soy lecithin, natural vanilla flavour), raising agent: sodium-bicarbonate, salt.

