

## Classic Kitchen Cookie

Orange - ginger - dark chocolate, 0,50/ 437g

Wonderfully flavored, soft cookies, which is equal to a ginger aromatherapy. Ginger is a wonder spice, not only firm the body but the soul too.

**Type / flavor:**

Orange - ginger - dark chocolate

**Packing / weight:**

0,50/ 437g

**Add to:**

1 egg, 100 g butter on room temperature

**Cooking instruction:**

Stir 100 g 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, 1-5 cm 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, cocoabutter, emulsifier: soy lecithin, natural vanilla flavour), sugar, brown sugar, lyophilized orange, ground ginger, sodium-bicarbonate, salt

