



MRS. CLAUS' CHOCOLATE CHIP COOKIES

*Advent calendar
December 5th*

recipe



Ingredients for about 20 cookies

- White flour 200 g (7 oz)
- A pinch of salt
- 1 teaspoon baking powder
- Butter 160 g (5.6 oz)
- Raw cane sugar 200 g (7 oz)
- 1 egg
- 2 egg yolks
- Dark chocolate chips 170 g (6 oz)

Instructions

Preheat the fan oven to 180°C (356°F). Meanwhile, sift the flour with the salt and baking powder.

In a heavy-bottomed pan, melt the butter. It will take about 5 minutes: it's okay if it sizzles a bit and becomes slightly browned. Once completely melted, transfer the butter to a bowl to cool slightly, then add the sugar, stirring until fully combined. At this point, add the egg and egg yolks.

Now add the dry ingredients you previously mixed and the dark chocolate chips. Stir everything to create a homogeneous mixture, which will be slightly sticky. Cover with plastic wrap and refrigerate for 30-40 minutes.

Take the dough and form balls about the size of a large walnut, placing them on a baking tray lined with baking paper. Be sure to space the cookies well apart as they will spread and flatten during baking, leaving at least 10 cm (4 inches) between each ball.

Bake in the oven for 8-10 minutes at 180°C (356°F). Allow to cool on a cooling rack before serving.