



## Consejo del chef

Finish with the toppings: caramel or dulce de leche first, pistachios, halved raspberries, coconut chips, and last, optional but recommended, salt flakes on top.

## Raciones para 5

**1 Cup and ¼** Wheat flour  
**? Cup** Ground cocoa  
**½ Teaspoon** of baking soda  
**155 gr** Butter  
**? Cup** of brown sugar  
**¼ Cup** of white sugar  
**½ Teaspoon** of salt  
**1 Teaspoon** Vanilla extract  
**140 gr** Chunks of dark chocolate or chocolate chips  
  
Caramel or dulce de leche  
Pistachios  
Fresh raspberries  
Dry coconut chips  
Salt flakes (optional)

- 1** Preheat the oven with the pizza stone to 165 °C with top and bottom heat.
- 2** Sift in a bowl the flour, cocoa, and baking soda. In another bowl, whisk the butter with both types of sugar using a spatula until soft, creamy, and well combined.
- 3** Add salt, vanilla, and then all the dry ingredients, little by little, until you have a dough.
- 4** Add the chocolate chunks or chips and stir. Place the dough on a work surface to handle it better, and roll it out with a rolling pin.
- 5** Shape the dough into a pizza-sized cookie and place it on a tray lined with parchment paper. Chill the dough in the fridge for one hour or in the freezer for 30 minutes.
- 6** Place the marshmallows on the cookie top and sprinkle the pistachios. Place the pizzookie in the oven with the pizza peel, and bake for 12-15 minutes.
- 7** Take it out of the oven and set aside to cool.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pizzookie/>

