

## Raciones para 4

85 g  
Pure cocoa  
250 g  
Flour  
2 teaspoons  
Baking powder  
1/2 teaspoon  
Salt  
100 g  
Butter, room temperature  
250 g  
Sugar  
2 teaspoons  
Vanilla extract  
4  
Large eggs  
  
Icing sugar

- 1 Mix in a bowl all the dry ingredients and stir. In another bowl, mix butter, vanilla and add eggs one by one. Blend both bowls ingredients and knead the mixture until every ingredient is well-combined..
- 2 Chill in the fridge for at least one hour. Better if you can wait all night until the next morning.
- 3 Pre-heat oven to 200°C. Shape small balls and place them in an oven tray with parchment paper. Leave enough space between each ball.
- 4 Sprinkle icing sugar and bake for 10 minutes. Remove from the oven and place the cookies in a cooling rack.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-de-chocolate-nevadas/>

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