

# Triple chocolate cookies

## Raciones para 4

80 g  
Brown sugar

80 g  
White sugar

100 g  
Butter, softened

1  
Egg

1 teaspoon  
Vanilla extract

225 g  
Plain flour

140 g  
Milk chocolate, melted

85 g  
White chocolate, chopped into chunks

85 g  
Plain chocolate, chopped into chunks

- 1 Mix the sugars and butter, add the egg, the vanilla extract, the flour and half the melted milk chocolate. Mix together before adding the white and plain chocolate chunks.
- 2 Cover the dough with cling film and let it rest in the fridge for 30 minutes.
- 3 Heat the oven to 200° C and line 2 oven trays baking parchment.
- 4 Divide the dough into 40 pieces, place each one between your hands and shape them into balls. Drop them straight onto the trays.
- 5 Bake in batches for 8-10 minutes until pale golden and still soft to touch. They will harden as they cool.
- 6 Drizzle with the remaining melted milk chocolate.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-cookies-caseras-de-tres-chocolates/>

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