## Raciones para 4

$\square 80 \mathrm{~g}$
Brown sugar
$\square 80 \mathrm{~g}$
White sugar
$\square 100 \mathrm{~g}$
Butter, softened
$\square 1$
Egg
$\square 1$ teaspoon
Vanilla extract
$\square 225 \mathrm{~g}$
Plain flour
$\square 140 \mathrm{~g}$
Milk chocolate, melted
$\square 85 \mathrm{~g}$
White chocolate, chopped into chunks
$\square 85 \mathrm{~g}$
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 $200^{\circ} \mathrm{C}$ 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

