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 200º 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

https://cookinglovers.teka.com/en/receta/galletas-cookies-caseras-de-tres-chocolates/