



Consejo del chef

Serve the cookie in the pan, carefully, and put one vanilla ice-cream ball –or several– on the top when the cookie is still hot, and enjoy the show.

Raciones para 1

85 g
Butter (pomade)
60 g
Brown sugar
100 g
White sugar
1
Egg
Vanilla extract
120 g
Flour
1/2
Teaspoon of baking soda or yeast
1/2
Teaspoon of salt
120 g
Chocolate chips

- 1 In a large bowl, stir the butter with sugar and the egg.
- 2 Add flour, salt, baking soda, vanilla extract, and chocolate chips, mix again.
- 3 Place the dough in an iron cast pan suitable for your oven and bake for 20 minutes at 170°C. Serve with vanilla ice-cream.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/cookie-de-chocolate-gigante/>

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