



## 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

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

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