Giant chocolate cookie



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 170ºC. Serve with vanilla ice-cream.

Chef's Notes

https://cookinglovers.teka.com/en/receta/cookie-de-chocolate-gigante/