



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/en/receta/cookie-de-chocolate-gigante/>

