




*French Crunchy Chocolate Chip Cookies*  
*Biscuits aux pépites de chocolat*

 8 people

 15 mins prep time

 30 mins total time

 Super easy

INGREDIENTS

- 1 egg
- 2 cups (175 g) sugar
- 1 ½ cup (175 g) butter at room temperature.
- 2 1/2 cup (300 g) flour
- 2 tsp (6 g) baking powder
- 2 cups (350 g) baking chocolate chopped in small pieces
- 2 tsp vanilla extract



## DIRECTIONS

1. Preheat oven to 340 °F (170 °C)
2. Bowl 1: Whisk the egg.
3. Add the butter, vanilla and sugar together and whisk.
4. Bowl 2: Whisk the baking powder and flour together.
5. Add Bowl 2 slowly to Bowl 1 while mixing with your hands
6. Add the chocolate and mix with your hands.
7. Prepare a baking sheet with parchment paper.
8. Form 1 inch diameter balls and place them on the parchment paper, slightly flattening the top of the balls.
9. Place a few chocolate chips on top for decoration.
10. Bake for 10-12 minutes.
11. Remove from the oven and let cool on the baking tray for 5 minutes before transferring to a cooling rack.
12. These cookies can be placed in a container and preserved for 3 days outside of the frig or for a week inside the frig. Freeze them for up to 3 months.

*Bon Appetit!*  
*Emilie Anne* 

