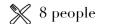
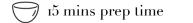


French Crunchy Chocolate Chip Cookies Biscuits aux pépites de chocolat









INGREDIENTS

- ı egg
- 2 cups (175 g) sugar
- $1\frac{1}{2}$ 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 I 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 Appetell
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