

# NAMMILK CHOCOLATE COOKIES

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## Ingredients

- 172g white bread flour
- 1/2 tsp baking powder
- 114g cold butter
- 50g white sugar
- 124g brown sugar
- 1 tsp vanilla extract
- 1 large egg
- 160g milk chocolate

## Weigh all ingredients and cube the cold butter.

2. Whisk the flour and baking powder together.
3. On the side, mix the butter cubes with the brown and white sugar the paste softens.
4. Add your eggs and vanilla extract to the paste and whisk until smooth.
5. Add your flour and baking powder and fold until it forms a cookie dough.
6. Chop up your chocolate and set aside 50g for cookie toppings.
7. Mix in your chopped chocolate into the dough, cover with cling wrap, then set in the fridge for two hours.
8. After the dough has rested. Portion the cookie dough into 50g balls and place them onto a baking tray lined with a silicone mat or baking paper.
9. Preheat the oven to 180°C.
10. Use the 50g of chocolate pieces you set aside, to insert into each ball, 3-4 pieces of chopped chocolate.
11. Bake the cookies for 12-15 minutes in the oven.
12. Once out of the oven, allow the cookies to rest for 15 minutes and enjoy.

**THE RECIPE SHOULD YIELD 12 COOKIES. ENJOY!**