



Soft Chocolate Chip Cookies

Ingredients for 30 pieces

350 g flour
1 teaspoon baking soda
1 tsp salt
250 g butter, softened
270 g brown sugar
1 vanilla sugar
2 eggs
100 g hazelnut brittle
100 g chopped hazelnuts
125 g chocolate, white
125 g chocolate, dark
125g milk chocolate

How to

Chop the chocolate. Mix flour, baking soda, salt, sugar, vanilla sugar, hazelnut brittle, chopped hazelnuts and chopped chocolate in a bowl. In a separate bowl beat butter until fluffy, add the eggs and continue to stir for three minutes.

Mix butter cream and flour mixture and stir until you have a smooth dough. Line a baking tray with baking paper and set a heaping tablespoon of dough on the paper. Make sure to leave enough space between the cookies and flatten the dough slightly.

Bake the biscuits in the preheated oven on the middle rack for about 10 to 13 minutes at 190 °C.

