

Recipe No. 42/2014

Chewy Chocolate Overload Cookies

I love chocolate Thermomix book

For the full impact of chewy chocolate sensation, eat and enjoy these biscuits while still warm! Also great to store and enjoy if there are any left.

Makes: 30 biscuits

Preparation time: 15 minutes

Baking time: 10 minutes

Ingredients

120g Unsalted butter, diced, soft
250g Dark brown sugar
1 tsp Real vanilla extract
1 Free-range large egg
150g Plain flour
35g Self-raising flour
1 tsp Bicarbonate of soda
35g cocoa powder
100g raisins
60g Dark chocolate chunks or callets
60g Milk chocolate chunks or callets
60g White chocolate chunks or callets
100g 54% dark chocolate callets or chips



Method - Preheat oven to 180°C. Prepare the baking tray.

1. Mix the butter, sugar, vanilla, egg, flours, bicarb and cocoa **30 sec/speed 5**.
2. Add raisins and chocolate chunks, then stir to mix **20 sec/reverse/speed 3**.
3. Form into small rounds about the size of a walnut and place onto greased baking trays or silpat mats about 4cm apart. Flatten slightly.
4. Bake in the oven for 10 minutes. Cool for 5 minutes and then transfer to a cooling rack.

Cook's notes

- We took the total amount of chocolate callets in the recipe which amounted to 280g and divided it up into just over 90g each of dark, white and caramel callets.

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