

# Homemade Cookie Crisps

## Ingrédients

- 85g of softened butter
- 50g of muscovado sugar or brown sugar
- 1 tablespoon of vanilla extract
- 50g of sugar
- 25g of egg (1/2 beaten egg)
- 150g of flour
- 3g of baking powder
- 140g of dark chocolate chips

## Préparation

1. You are looking for very indulgent cereals, you are in the right place: I was inspired by cookie crisps to make these mini cookies to snack on as they are or in a bowl of milk, for breakfast or a snack.
2. The recipe is obviously very simple and quick to make, and the cookies keep well for 2 to 3 weeks in an airtight jar, so if needed you can double the quantities.
3. Ingredients :I used chocolate chips from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
4. Equipment :Perforated baking sheetPreparation time: 25 minutes + 10 minutes of baking + 1 hour of restingFor of cookie crisps : Ingredients : of softened butter of muscovado sugar or brown sugar 1 tablespoon of vanilla extract of sugar of egg (1/2 beaten egg) of flour of baking powder of dark chocolate chips Recipe : Mix the softened butter with the two sugars.
5. Then add the egg, followed by the flour and the baking powder.
6. Finish with the chocolate chips.
7. Form into logs about 1.5cm in diameter and roll them in plastic wrap.
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9. Place them in the refrigerator for about 1 hour, so that the dough hardens well.
10. Then, cut slices of cookies and arrange them on a baking sheet lined with parchment paper.
11. Bake for 8 to 10 minutes in the preheated oven at 175°C.
12. Let cool before removing them from the parchment paper and enjoy!