

# Chocolate chip cookies (Cyril Lignac)

## Ingrédients

- 175g softened butter
- 120g brown sugar
- 120g caster sugar
- 1 whole egg (50g)
- 300g T45 flour
- 5g baking powder
- 190g milk chocolate
- 190g dark chocolate

## Préparation

1. And yes, cookies again, this time with Cyril Lignac's recipe!
2. It's a classic cookie recipe, with a very soft texture, chewy on the inside and crispy on the outside.
3. It's ultra simple and fast, in 20 minutes you'll have your cookies on the table ready to be eaten !
4. Mix the flour and baking powder with the two sugars.
5. Then add the softened butter and the egg.
6. When the mixture is homogeneous, add the crispy pearls and the chocolate chopped into different sized chips.
7. Form a 2.
8. 5cm diameter dough roll (depending on the size of the cookies you want in the end), put it in the fridge for a few minutes and then cut into 2cm thick slices.
9. Place the cookies on a baking sheet covered with parchment paper and bake in the preheated oven at 170°C for 8 to 10 minutes.
10. When they come out of the oven, leave them to cool and harden on their baking tray, then enjoy !