

Chocolate & Coconut Cookies

Ingrédients

- 200g of softened butter
- 100g of muscovado sugar
- 90g of brown sugar
- 2 eggs
- 125g of coconut powder
- 2 teaspoons of baking soda
- 300g of T55 flour
- 285g of dark chocolate

Préparation

1. Cookies, always a good idea!
2. These are coconut and dark chocolate, but you can of course make them with milk chocolate if you prefer
Equipment: Perforated baking sheet
Ingredients: I used Koro's coconut powder Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (not affiliated).
3. I used Guanaja chocolate from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliated).
4. Preparation time: 15 minutes + 15 minutes of baking
For about ten cookies: Ingredients: of softened butter of muscovado sugar of brown sugar 2 eggs of coconut powder 2 teaspoons of baking soda of T55 flour of dark chocolate
Recipe: Mix the softened butter with the sugars.
5. Add the eggs, then the coconut powder.
6. Finally add the flour and baking soda, and finish with the dark chocolate chopped into pieces.
7. Form balls of , and place them in the refrigerator for at least 30 minutes.
8. Bake in the preheated oven at 190°C, then cook them for 12 to 15 minutes depending on the desired texture.
9. Let them cool and harden for a few minutes, then enjoy!