

Marbled Chocolate & Vanilla Cookies

Ingrédients

- 250g of softened butter
- 150g of muscovado sugar
- 80g of granulated sugar
- 1 egg
- 70g of cornstarch
- 1 teaspoon of vanilla extract
- 1 pinch of salt
- 1 teaspoon of baking soda
- 150g of flour (1)
- 195g of flour (2)
- 30g of unsweetened cocoa powder
- 100g of Komuntu dark chocolate
- 150g of Azelia milk chocolate

Préparation

1. Today, cookies, yes, but marbled cookies!
2. A plain dough with dark chocolate chips mixed with a cocoa dough with milk chocolate chips, this way there's no need to choose!
3. Of course, you can use chocolate chips directly instead of chopping chocolate drops or a bar, and you can also prepare the recipe in advance and put the raw cookie balls in the freezer.
4. This way, if you crave cookies, in 15-20 minutes they will be baked and ready to be enjoyed Equipment: Perforated baking sheet Ingredients: I used cocoa powder, and Komuntu & Azelia chocolates from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. Preparation time: 20 minutes + minimum 2 hours of rest + 15 minutes of cooking For 10 cookies: Ingredients: of softened butter of muscovado sugar of granulated sugar 1 egg of cornstarch 1 teaspoon of vanilla extract 1 pinch of salt 1 teaspoon of baking soda of flour (1) of flour (2) of unsweetened cocoa powder of Komuntu dark chocolate of Azelia milk chocolate Dark chocolate drops (optional) Recipe: Mix the softened butter with the two sugars.
6. Add the egg and vanilla, then the cornstarch, salt, and baking soda.
7. Then take of dough and incorporate the flour (1) and the dark chocolate roughly chopped into chunks.
8. In the remaining dough, add the cocoa, flour (2), and milk chocolate roughly chopped into chunks.
9. Divide each dough into 10 equal pieces.
10. With each cocoa piece, make 3 small pieces.
11. With each plain piece, make 2 small pieces.
12. Form cookie balls with these 5 pieces (thus 10 cookies in the end), adding if you like 2 chocolate drops in the center of each cookie for a melting heart.
13. Put them in the fridge for at least 2 hours.
14. Then, place them on a baking sheet covered with parchment paper (spacing them apart, as they will spread a bit during baking), press them very lightly, then bake in a preheated oven at 190°C for 10 minutes.
15. Lower the oven temperature to 170°C and continue baking for another 5 to 8 minutes, depending on whether you like them more or less cooked.
16. Let them cool before moving them, then enjoy!

