



# Triple choc chip cookie

By Miele

**20 minutes**

Preparation time

**15 minutes**

Cooking time

**25**

Serves



## INGREDIENTS

125 g unsalted butter, diced, softened  
220 g brown sugar  
3 tsp vanilla paste  
1 egg  
110 g plain flour, sifted  
80 g self-raising flour, sifted  
2 ½ tbsp Dutch cocoa powder  
100 g Callebaut dark chocolate callets  
100 g Callabaut milk chocolate callets  
100 g Callabaut white chocolate callets

## METHOD

1. Preheat the oven on Fan Plus at 160°C.
2. In the bowl of a freestanding mixer with paddle attachment, cream the butter, brown sugar and vanilla paste on high speed until smooth and slightly pale.
3. Beat in the egg until well combined.
4. In a large bowl, combine sifted flours, Dutch cocoa and chocolate callets.
5. Add to the freestanding mixer bowl, combine all ingredients on low speed, until a dough is formed.
6. Roll the dough into 15 g balls and place onto baking trays, allowing approximately 6 cm between each dough ball.
7. Place into the oven on shelf position 2 and bake for 12 minutes until just set on top.
8. Remove cookies from the oven and transfer to a wire rack. Allow to cool completely before serving.

## Hints and tips:

- Callabaut is a good quality chocolate which can be purchased at specialist stores.
- An alternative good quality chocolate can be substituted for Callabaut.