



Miele

Triple chocolate chip cookie

By Miele

20 minutes

Preparation time

15 minutes

Cooking time

25 servings

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.