



CHOCOLATE CHIP COOKIES



QimiQ BENEFITS

- Bake stable
- Quick and easy preparation
- Baked goods remain moist for longer



15



easy

INGREDIENTS FOR 50 SERVINGS

125 g	QimiQ Cream Base
125 g	Butter
120 g	Powdered sugar
4	Egg(s)
1 tbsp	Rum
250 g	Flour, plain
1 package	Baking powder
20 g	Cocoa powder
80 g	Almonds, grated
2 small pinch(es)	Cinnamon
150 g	Dark chocolate (40-60 % cocoa), coarsely chopped

METHOD

1. Preheat the oven to 170 °C (conventional oven).
2. Mix the QimiQ Sauce Base with the melted butter and eggs smooth. Add the rum and icing sugar and mix well.
3. Mix the flour with the baking powder, cocoa powder, almonds and cinnamon and quickly whisk into the mixture.
4. Fold in the chocolate and chill the dough for one hour.
5. Portion the dough onto a greased baking sheet using a teaspoon and bake in the preheated oven for approx. 10-12 minutes.