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Create Lasting Memories

DARK CHOCOLATE COOKIES



RECIPE

200g Butter
75g White Sugar
100g Brown Sugar
1Pc Egg
290g All-Purpose Flour
4g Baking Soda
2g Salt
300g ***El Pao 58% Dark Chocolate Couverture***

Using a paddle attachment, soften the butter and add in both sugars. Make sure to remove any lumps and add the egg. Do not overmix. Add in the sifted flour, baking soda and salt. Finally add in the ***El Pao 58% Dark Chocolate Couverture***. Roll balls of dough and weigh to be 45gr each. Bake at 160°C for 10-12 minutes.



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FEATURED PRODUCTS



EL PAO 58% DARK COUVERTURE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
●●●●●	%	%	%	
	58	0	37	42

Flavor Profile:

El pao is our signature blend of different bean origins, lightly roasted, revealing natural chocolate flavors and soft floral aromas, that will compliment any creations.

Format: Coins & Blocks

Packaging: bag of 2kg, 1kg, 500gr, 250gr.

Bean origins: Ghana, Madagascar, Ecuador

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visit www.dlanaturals.com

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