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MILK CHOCOLATE COOKIES



RECIPE

200g Butter
75g White Sugar
100g Brown Sugar
1Pc Egg
290g All-Purpose Flour
4g Baking Soda
2g Salt
300g ***Dolores 42% Milk 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 ***Dolores 42% Milk Chocolate Couverture***. Roll balls of dough and weigh to be 45g each. Bake at 160°C for 10-12 minutes.



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FEATURED PRODUCTS



DOLORES 42% MILK COUVERTURE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
●●●●○	% 42	% 22	% 37	36

Flavor Profile:

Dolores, our signature blend milk couverture is the perfect balance of lightly roasted beans and the richness of french cow milk, resulting in luxurious hues of golden caramel flavors, providing a uniquely indulging experience.

Format: Coins & Blocks

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

Bean origins: Ghana, Ecuador

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