



MATCHA & CHOCOLATE COOKIES

INGREDIENTS:

CHOCOLATE COOKIE:

- 50g Unsalted butter (room temp)
- 40g Powdered sugar
- 25g Egg
- 60g Cake flour
- 15g Cocoa powder
- 30g **DLA Bakejam Raspberry**
- 90g **DLA Naga 58% Dark Chocolate Couverture**

MATCHA COOKIE:

- 50g Unsalted butter (room temp)
- 40g Powdered sugar
- 25g Egg
- 70g Cake flour
- 5g Matcha
- 30g **DLA Bakejam Raspberry**
- 90g **DLA Ivana 30% White Chocolate**

METHOD:

CHOCOLATE OR MATCHA COOKIE:

cream the butter and sugar in a bowl until smooth and lightens in color.

Add the egg in several batches and mix well.

(For the chocolate cookie) Sift the cake flour and cocoa powder together into the batter. Mix with a rubber spatula and put the batter in a piping bag with a star nozzle.

(For the matcha cookie) Sift the cake flour and matcha powder together into the batter. Mix with a rubber spatula and put the batter in a piping bag with a star nozzle.

Pipe the batter in about 6cm circles on a baking sheet.

Pipe a small amount of **Raspberry BakeJam** right in the center of the batter circles.

Bake in a preheated oven at 170 degrees Celsius for about 15 minutes.

Let the cookies completely cool after baking

Melt the white and dark chocolates separately.

Dip the edge of a cookie into the chocolate and set aside to harden. User Dark chocolate for the chocolate cookies and white chocolate for the matcha cookies.

FEATURED PRODUCTS



Ivana 30%
White Chocolate



Naga 58%
Dark Chocolate
Couverture



Bakejam
Raspberry