



Chocolate Truffle Cookies

15 servings



Easy

up to 40 Min.



Ingredients:

For the Biscuits:

- 115 g Dr. Oetker Dark Chocolate (4 oz)
- 65 g Unsalted butter (cut into cubes)
- 100 g Dark Brown Sugar (3 ½ oz)
- 5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
- 125 g Plain Flour (4 ½ oz)
- 1 Dr. Oetker Baking Powder Sachet (1 tsp)
- 65 g Dr. Oetker Milk Chocolate Chips (2 ½ oz)
- 45 g Icing Sugar (3 tbsp)
- 1 Medium Egg , Beaten

1 Chocolate Truffle Cookies:

Break the Dark Chocolate into pieces and put in a heatproof bowl with the butter over a saucepan of barely simmering water until melted. Remove the bowl from the pan of water and cool for 10 minutes.

2 Put the egg, brown sugar and Vanilla Extract in a bowl and whisk until pale and creamy in texture. Beat in the melted chocolate mixture. Sieve the flour and Baking Powder on top, add the Chocolate Chips and mix together thoroughly. Cover and chill for about 1 hour until firm.

3 When ready to cook, preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line 2 large baking trays with parchment paper. Sift the icing sugar into a small bowl.

4 Using a 5cm (2inch) diameter ice cream scoop or a rounded dessert spoon, take a scoop of the chocolate mixture and press the rounded side down in the icing sugar to give it a sugar crust.

5 Arrange the sugared scoops on the baking trays and bake for approx.15 minutes until risen, cracked, and just firm - the centre should remain soft. Leave to cool on the trays. Delicious served warm or cold.



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