



# Melting Middle Chocolate Chunk Cookies

8 pieces



Easy

up to 30 Min.



## Ingredients:

### For the cookies:

- 100 g Unsalted butter (softened)
- 75 g Light Brown Sugar
- 1 Egg Yolk
- 1 tsp Taylor & Colledge Vanilla Bean Paste
- 125 g Plain Flour
- 5 g Dr. Oetker Baking Powder (1 tsp)
- 100 g Dr. Oetker Milk Chocolate Chunks
- 100 g Milk chocolate hazelnut spread

- 1 Line 2 baking trays with baking parchment. In a mixing bowl, beat together the butter and sugar until creamy and well blended. Beat in the egg yolk and Vanilla Bean Paste.
- 2 Sift the flour and Baking Powder on top and add the Chocolate Chunks. Mix together to form a firmish dough. Split the dough into 8 equal pieces and roll in a ball.
- 3 Put the chocolate hazelnut spread in a small uncut piping bag and snip off about 1cm (1/2inch) from the end. Working on one cookie dough ball at a time, push your thumb into the centre to make a deep hollow, and then pipe a small blob of chocolate spread into the hollow. Carefully mould the dough over the filling, making sure it is well sealed, and then gently roll back into a ball.
- 4 Arrange the filled cookie dough balls on the prepared baking trays spaced a little apart, then chill for about 30 minutes until firm.
- 5 Ten minutes before baking, preheat the oven to 190°C (170°C fan oven, 375°F, gas 5). Bake the cookies for 12 - 15 minutes until lightly golden. Cool on the trays for 5 minutes before transferring to a wire rack. These cookies are best served warm to enjoy the melting middle!



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Tip from the Test Kitchen

- If you don't want to bake all the cookies in one go, freeze the filled cookie dough balls on a tray lined with baking parchment until solid, then pack into freezer bags or containers for up to 3 months. Cook from frozen as above, for 4-5 minutes longer.
- You baked cookies will keep for 2-3 days stored in an airtight container, we recommend eating them warm to enjoy the gooey centre!

