

AMERICAN COOKIES

Basic level

AMERICAN COOKIES	1.000g
unsalted butter 82% fat	220g
eggs	50 g
water	60g
DARK CHOCOLATE CHUNKS	400g

Mix all the ingredients in a planetary mixer equipped with a paddle, at low speed for about 2 minutes (don't over knead), then add PEPITA 600 or DARK CHOCOLATE CHUNKS.Divide the dough in 40-60 g pieces, weighing them and rolling them into balls, or by using an ice cream scooper, then placing them on a baking tin and pressing them down lightly. As an alternative, make cylinders with a 4-5 cm diameter out of the dough, wrap them in parchment paper , put them in a rfridgerator to chill for about 2 hours, then cut them into 1cm thick discs. Leave plenty of space between the cookies on the tin (about 12-15 cookies – 60x40 cm tins). Bake for about 15 minutes at about 160-170°C in a deck oven or for about 15 minutes at 150-160°C in a fan oven. As an alternative to PEPITA 600 or DARK CHOCOLATE CHUNKS use broken dried fruit, raisins, etc. American style cookies should have a soft center and never be completely dry.