



# COOKIES (IRCA MUFFIN)

🏠 Basic level

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

## DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

### IRCA MUFFIN

water	1000g
unsalted butter 82% fat	50-70g
all-purpose flour	400g
<u>PEPITA FONDENTE 1100</u>	80g
	150g

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

## DOUGH FOR COCOA COOKIES WITH CHOCOLATE CHIPS

### IRCA MUFFIN

water	1000g
unsalted butter 82% fat	50-70g
<u>CACAO IN POLVERE</u>	400g
<u>PEPITA FONDENTE 1100</u>	90g
	150g

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

## FINAL COMPOSITION

Shape the dough into some 3-4cm diameter cylinders, wrap them in parchment paper and refrigerate for 2 hours at least.

When cold, cut the cylinders into 1cm thick small discs.

Bake in a deck oven at 190-200°C for 10-12 minutes.



Extraordinary  
made simple.