



CHOCOLATE, APRICOT AND CARMEL COOKIES

👤 Basic level

Recipe to make 20–30 chocolate, caramel and apricot cookies.

PREPARATION

American Cookies

Butter 82% m.g. - softened

eggs

Water

Honey - or invert sugar

Salt

Apricot HG - Cesarin

Goccioloni Milk Chocolate

White chocolate chips

Caramel Cubes

1kg

220g

50g

60g

50g

3g

150g

100g

50g

100g

Mix all ingredients in a planetary mixer with a paddle attachment at low speed for about 2–3 minutes.

Then add the inclusions in two to three additions and mix briefly until combined.

INSERT

Cukicream Gianduia

qb

Pipe the Cukicream Gianduia into a silicone mold for inserts and place in a blast chiller until completely frozen.

FINAL COMPOSITION

Divide the dough into 60–80 g portions. Flatten each piece by hand and place the frozen Cukicream Gianduia insert in the center.

Shape into a ball, then place on a baking tray lined with a perforated mat, pressing them slightly.

Bake for about 12 minutes at 160–170°C in a deck oven, or about 12 minutes at 150–160°C in a convection oven.

TIPS:

- *When placing the cookies on the tray, leave plenty of space between each one (about 12–15 pieces per 60×40 cm tray).*
- *American-style cookies should remain soft, not completely dry.*



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made simple.**