

COFFEE COOKIES

🕒 35 min.

👤 Easy

MATERIALS

Mixer

Oven

Espresso Cup (80ml / 3 Oz)



RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Grand Cru Volluto

250g Of Butter

350g Of Cane Sugar

385g Of Flour

350g Of Chocolate Chips

Egg

Pocket Of Vanilla Sugar

INSPIRATIONS



HOW TO MAKE !

- Mix the cane sugar with the butter and add the Grand Cru *Volluto* (40ml / 15 oz)
- Add the egg and the vanilla sugar
- Mix until the dough is nicely malleable
- Add the chocolate chips and the flour, stir until the 2 ingredients are integrated, the dough still needs to look crunchy
- Make little bolls with the dough, put them on baking paper and press them until they look like a cookie
- Put them in the oven (190°C) for 10 minutes
- They do not have to look too brown and still have to be soft in the inside