



## Levain Chocolate Chip Cookies

**Difficulty:** Easy

**Servings:** 8 – 10 pieces

**Preparation Time:** 30 mins

**Cooling Time:** 45 mins

**Cooking Time:** 20 mins

## Ingredients

230g Chilled Butter

110g Fine White Sugar

140g Fine Light Brown Sugar

150g Cake Flour

240g Plain Flour

120g Eggs (about 2-3)

120g Hazelnuts

350g Dark Chocolate Chips

1 Teaspoon Vanilla Extract

2 Teaspoons Baking Powder

1 Pinch Baking Soda

4 Pinches Sea Salt Flakes

# Method

1. Cut chilled butter into 1cm cubes. Roughly chop hazelnuts. Sieve plain flour, cake flour, baking powder and baking soda together, and set aside.



2. Attach Balloon Whisk to your Kitchen Machine. Whisk cubed butter, fine light brown sugar and fine white sugar, on Speed 4 for about 3 minutes.



3. While mixing, add vanilla extract and eggs. Increase to Speed 5 and continue whisking for about 30 seconds. Remove Mixing Bowl. Gradually fold in sieved dry ingredients with spatula.



4. Add dark chocolate chips, chopped hazelnuts and sea salt flakes while folding until well combined. You may substitute with other nuts according to your preferences.





5. Roll dough into cookie balls of about 2 tablespoons each. Place them in a baking dish. Cover with cling wrap and chill for about 40 minutes. Cold cookie dough heats more gradually in oven and maintains thickness.



6. Preheat your Oven with **4D Hot Air Mode** at 160°C. Line baking tray with baking paper. Transfer cookie balls onto baking tray. Ensure they are well-spaced for expansion and spreading during baking. Bake for about 15 to 20 minutes. Check on the cookies constantly to achieve your preferred texture.



7. Remove baked cookies from your Oven. Serve and enjoy.



