



BOSCH

Invented for life

Make sense of mixing

Bosch OptiMUM Kitchen Machine.

Goopy Chocolate Chip Cookies



Serves: 15-18

Preparation: 20 minutes

Cook: 170°C for 12-15 minutes

Difficulty: Kitchen Novice



Ingredients:

125g butter, softened
85g caster sugar
85g light brown sugar
1 medium egg
125g chocolate spread
½ tsp vanilla extract
200g plain flour
½ tsp baking powder
30g cocoa powder
Pinch of salt
150g chocolate chips, white,
milk or plain



Bosch Tip:

- ▶ If not cooking immediately, roll cookie dough into cylinder between two sheets of baking paper and store in the fridge for 1-2 days, can also be frozen. Allow to soften to room temperature before slicing.

6 simple steps:

- ▶ Preheat the oven to 170°C and line a tray with baking parchment.
- ▶ Using the kitchen machine weigh all the ingredients directly in the bowl using the integrated scales, then with the paddle attachment, cream together both of the sugars and butter on level 4 until light and fluffy, then beat the egg, chocolate spread and vanilla into the mixture on level 5.
- ▶ Sieve the flour, baking powder, cocoa powder and salt into the mixture and fold together on level 2 until combined. Finish by adding the chocolate chips into the mixture and continue to mix for another minute.
- ▶ Place dessert spoonfuls of the cookie dough onto a tray, well spaced apart and bake for 12-15 minutes on any shelf level.
- ▶ Allow to cool on for 10 minutes before transferring to a cooling rack.
- ▶ Dust with icing sugar and serve.

Kitchen Machine:



OptiMUM: Intuitive sensor technology and incredible versatility means the OptiMUM easily takes care of all your mixing, weighing, chopping, and blending.

