



## COOKIES (IRCA MUFFIN)

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL



### DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

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#### INGREDIENTS

IRCA MUFFIN	g 1000
WATER	g 50-70
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
ALL-PURPOSE FLOUR	g 80
PEPITA FONDENTE 1100	g 150

#### PREPARATION

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

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#### INGREDIENTS

IRCA MUFFIN	g 1000
WATER	g 50-70
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
CACAO IN POLVERE - 22-24	g 90
PEPITA FONDENTE 1100	g 150

#### PREPARATION

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.

## AMBASSADOR'S TIPS

You can replace PEPITE DI CIOCCOLATO with DARK CHOCOLATE CHUNKS.