

WHITE CHOCOLATE COOKIES

These biscuits are very quick to prepare and so easy that you can even get help from the little ones: chocolate biscuits are an irresistible temptation, which immediately brings joy to the table. You can prepare them for breakfast or a special snack. This recipe is enriched with white and dark chocolate chips that make these shortbread biscuits even more delicious. The biscuit dough is made from white chocolate and two flours, one of which is hazelnut. Crumbly on the palate, they are somewhat reminiscent of American cookies, the classic biscuits that are slightly soft inside. The main characteristics are the round shape and the crunchiness. It only takes 15 minutes of cooking and the scent of these sweets will invade your kitchen. They can also be a recipe to bake for brunch with family or friends.



INGREDIENTS:

- 150 g** butter
- 100 g** white chocolate Emilia Zaini
- 50 g** extra dark drops Emilia Zaini
- 50 g** white drops Emilia Zaini
- 70 g** brown sugar
- 75 g** hazelnut flour
- 2 g** baking soda
- 175 g** flour



Difficulty
EASY



Preparation
60 min



Portions
8

- 1 To prepare the chocolate biscuits, start from the dough: in the planetary mixer, mix the butter with the white chocolate, which you have melted in a bain-marie, and the sugar. Then add the flour and baking soda until the mixture is smooth.

TIP

With the pastry cutter, take care to form discs of dough at least 1 cm high in order to obtain a beautiful effect after cooking, both from an aesthetic point of view and from the point of view of the consistency of the biscuits, which will be very fragrant.



- 2** With the help of a rolling pin, roll out the dough on a pastry board. Then place it on a sheet of parchment paper and let it rest for 30 minutes in the refrigerator so that the pastry is compact.



- 3** With a pastry cutter, form discs of 6 cm in diameter and decorate them with chocolate chips, alternating white and dark drops. If you like, you can also mix the two types of drops on the same biscuit. In a special tray lined with parchment paper, cook for 15 minutes at 150 ° C. Let cool and serve.

