

LEVEL 2 IVQ DIPLOMA IN PATISSERIE, CITY & GUILDS UK I CERTIFICATE IN BAKERY

EGGLESS CHOCOLATE LOADED COOKIE DEMO

BY CHEF KUNAL AROLKAR, FOODYBREAKS ACADEMY & BAKERY GOA

This Recipe makes 10-13 portions of 40gm each. Bake at 180deg C for 8-9minutes, in Top & Bottom Setting

INGREDIENTS

- 1/3rd Cup or 75g Butter
- 2/3rd Cup or 135g Sugar (Use Brown sugar, if you have it)
- 4 Full Tablespoons or 60g Plain Yoghurt
- ½ Teaspoon of Vanilla essence
- 3/4th Cup or 95g Flour
- 2 Tablespoons or 20g Cocoa powder, preferably dark
- ½ Teaspoon or 3g Baking powder
- 3/4th Cup or 110g Choco chips
- 1/2cup or 90g Dark Chocolate (melted)

EQUIPMENT

Digital weighing scale, Oven or OTG, A Stand Mixer with Paddle Attachment or any Sturdy Large Bowl (Stainless Steel or Glass Pyrex) with a Silicon Spatula, A Cup & Spoon Measuring Kit, Bowls to weigh ingredients, Air-tight jar to contain finished cookies, Baking trays, Parchment paper, spring-type ice-cream scoop, a tablespoon or a small knife

PROCEDURE

- Use the Machine bowl & Paddle Attachment, or any sturdy bowl and a Spatula and do it by hand. Sieve all the dry ingredients together and keep them aside
- Cream the butter till soft, add in the sugar and continue creaming for 6 mins till the color changes to a shade lighter and looks well mixed
- Fold in the yoghurt and vanilla essence in to the butter batter, slowly and combine it well. If the batter looks like its curdling at this stage, don't panic, it will come together once the dry ingredients are added
- Next add in the dry ingredients into the batter, slowly and mix it no more than 30 seconds, over mixing the flour could render the batter loose and will make it difficult to work, if you do overmix it, we can remedy it by resting the batter in the fridge for 30mins to stiffen the batter
- Lastly add in the melted chocolate while its still hot, mix well and ensure it is well combined into the batter
- If You are using a Mould, you can spoon it into the mould at this stage directly and bake it immediately, or you can refrigerate the batter for 30mins to stiffen it to ease the shaping process and hand roll them into mounds or portion them out using a Spring-type ice-cream scoop
- Place on a parchment-lined baking tray, no need to flatten them, Bake at 180deg C for 8-9minutes (top&bottom heat setting) until the crust is firm, but the cookie is still soft. Take them out of the oven, allow them to cool and store in an air-tight container for conservation. If they get soggy in the monsoons or otherwise, simply dry them out in the oven again on a parchment lined tray for 10mins at 150deg C. You can also replace the flour with Ragi flour for a Gluten free variation of this cookie.