

CHOCOLATE COOKIES



Ingredients (For 4 people)

- 150 g stale bread
- 100 g chopped dark chocolate
- 60 g chopped nuts (pecan, almonds, etc.)
- 90 g caster sugar
- 1 egg
- 120 g softened salted butter
- 1 level tsp baking powder
- 1 tbsp milk
- 1 tbsp cacao

Preparation:

Cube the stale bread and blend it in a blender to obtain a fine powder.

Then incorporate the rest of the ingredients.

Blend to obtain a homogeneous mass and then shape small balls, squeezing the dough in the palms of the hands.

Arrange the balls on a baking dish covered with parchment paper and flatten them slightly.

Bake 12 to 15 minutes at 170°C.

