



# American cookie

## Ingredients

**100 grams of unsalted butter**

**75 grams of lunea flavoured powdered sugar**

**75 grams of white caster sugar**

**1 egg**

**1 tsp vanilla extract (or other flavor of your choice)**

**200 grams of flour**

**Pinch of salt**

**1 tsp baking soda**

**1 tsp baking powder**

**100 grams chocolate chips (or chunks or other filling of your choice)**

## Preparation method:

**Place the butter and both types of sugar in a bowl and mix until creamy.**

**Then add the egg and vanilla extract and mix until combined.**

**Then add the flour, baking soda, baking powder and a pinch of salt and mix until just combined.**

**Then add the chocolate chips and mix briefly until well distributed.**

**Then make equal balls from the dough (I had 12 using an ice cream scoop)**

**Place the balls on a baking tray lined with baking paper and place them in the refrigerator for at least 1 hour (the best way is to leave them in the refrigerator for a few hours/all night).**

**Preheat the oven to 170°C above and below heat.**

**Then bake the cookies (I had 6 per baking tray, because they spread) for about 14 minutes.**

**After baking, remove them from the baking tray (you can leave them on the baking paper) and place on a rack.**

