



Dipped chocolate chip cookies

Chocolate chip cookies are always great and wanted. Make them even more fun by dipping them in to melted candy melts! This recipe from Wilton is also great to make with kids.

Boodschappenlijstje



Cookie Cutter Ring Ø 6 cm

K054013
€2.71



FunCakes Mix for Cookies 500 g

F10110
€4.04



FunCakes Chocolate Chunks Milk 350 g

F30140
€10.92



FunCakes Deco Melts - Toffee Flavour- 250g

F25310
€3.90



FunCakes Cocoabutter Drops 200 g

F30100
€16.02

Other materials:

- 150 gram butter
- 1 egg
- Baking paper

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix with 150 gram butter and 1 egg and knead it to a firm dough. Knead approx. 50 gram chocolate chunk to the dough. Let the dough stiffen in the fridge for at least 1 hour. Roll out on a floured flat surface to a thickness of approx. 1 cm. Cut out the cookies and bake for approx. 12 minutes until golden. Let the cookies cool down after baking.

Melt the brown candy melts according to the instructions on the package. If the candy melts are too thick, add some cocoa butter drops of dipping aid. Use the dipping tongs to dip the cookies 2/3 deep in the melted candy melts. Tap to smooth and remove excess candy. Let the cookies chill until firm on a with baking paper covered board or cake board, approx. 10-15 minutes.

Made possible by Wilton. 