



Rich Chocolate Cookies

Ingredient	10 Portions	50 Portions	100 Portions
Plain flour	140g	700g	1.4kg
Kerrymaid baking block	150g	750g	1.5kg
Cocoa powder	50g	250g	500g
Granulated sugar	175g	875g	1.75kg
Baking powder	0.5 tsp	2.5tsp	5 tsp
Vanilla flavouring	0.5 tsp	2.5tsp	5 tsp
Eggs	1	5	10

Method

1. Preheat the oven to 180c and line the baking trays with parchment paper
2. Put the flour, cocoa powder and baking powder in a bowl and mix well, set aside
3. In a pan, gently melt the baking block and remove from the heat, add the sugar, vanilla and egg and stir until combined
4. Add the flourmix in batches and stir until combined well
5. Use a small ice cream scoop or spoon to make balls the size of golf balls
6. Place the balls on the lined trays with enough space between them to allow them to spread while cooking
7. Bake for 8-11 minutes until the cookies are slightly set, not wet but soft
8. Allow to cool until firm enough to handle

Allergens Wheat, Milk, Eggs