



INGREDIENTS

WET INGREDIENTS

- 1 cup of unsalted butter
- 1 cup of granulated sugar
- 1 cup of brown sugar
- 2 large eggs
- 2 TSP of vanilla bean extract

DRY INGREDIENTS

- 3 cups of bread flour
- 1 1/2 TSP of baking powder
- 1 1/2 TSP of baking soda
- 1/4 TSP of kosher salt

OTHER

- 1 cup of dark chocolate chips
- 1/2 cup of semi-sweet chocolate chips
- 6 OZ of couverture semi-sweet chocolate
- 1 TBSP of cream
- 1 TBSP of whipping cream



GRANDE TUSCAN CHOCOLATE CHIP COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, running at medium speed, whisk together the butter, sugar and the vanilla extract.
2. Combine the eggs with the vanilla extract. Beat them together and transfer to the sugar mixture. Do a scrape down.
3. Combine and mix together the flour, baking powder, baking soda and salt.
4. Add the dry to the wet ingredients one tablespoon at a time until well combined.
5. Add the two chocolate chips and continue mixing.
6. Preheat the oven to 375 DF.
7. Using a 1/2 cup scooper, scoop the cookies and lay them on a baking sheet lined with parchment paper.
8. Flatten the cookies with your fingers.
9. Bake for 20 minutes.
10. Using a double boiler, melt the couverture chocolate. Add and mix the cream. Add the whipping cream.
11. Allow the cookies to cool.
12. Frost the top of each cookie with the chocolate ganache.
13. Allow to dry and serve.

ENJOY THE GRANDE TUSCAN CHOCOLATE CHIP COOKIES