



PT MANUNGGAL PERKASA

CHOCOLATE CHIP COOKIE BAR

Ingredients:

- | | | |
|--------------------------------|-----------|-----|
| 1. DAHLIA wheat flour | 320 | gr |
| 2. Vanilla powder | ½ | tsp |
| 3. Baking soda | ¾ | tsp |
| 4. Salted butter | 190 | gr |
| 5. Brown sugar | 120 | gr |
| 6. Caster sugar | 100 | gr |
| 7. Whole eggs | 2 | pcs |
| 8. Chocolate chip | 250 | gr |
| 9. Chocolate chips for topping | as needed | |



How to Make:

1. Preheat the oven to 180°C, using both top and bottom heat.
2. Melt the butter over low heat, then remove from heat and let it cool.
3. In a bowl, mix the cooled melted butter, brown sugar, and caster sugar using a whisk until well combined.
4. Add the eggs one at a time, mixing well after each addition.
5. Sift together the DAHLIA wheat flour, vanilla powder, and baking soda, then fold them into the mixture using a spatula.
6. Add the chocolate chips and mix well.
7. Pour the batter into an 18x18x7 cm baking pan.
8. Sprinkle additional chocolate chips on top as desired.
9. Bake until fully cooked.

Yields ± 20 pieces.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

