



COMPTOIR BAKERY

— Bake at Home —

Double Chocolate  
Cookie  
Baking Mix

200g

# Notre Recette

**TO ADD:** 1 egg, 75g softened butter, 40g golden syrup

1. In a large bowl, mix together the butter and eggs until smooth
2. Gradually add the baking mix and stir together until fully combined
3. Add the golden syrup and mix well
4. Use an ice cream scoop to portion cookies onto a lined baking tray. Leave in a ball shape with enough space for them to spread during baking
5. Bake for 10-20 minutes at 170°C depending how gooey you like them!

Ingredients: Milk chocolate (**MILK**), dark chocolate, plain flour (**GLUTEN**), baking powder, brown sugar, caster sugar, salt



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Packed in our bakery 98 Druid Street SE1 2HQ LONDON that uses nuts, sesame, mustard & soya, so may contain traces.that uses nuts, sesame, mustard & soya, so may contain traces.