### "Classic" cookies

#### Ingredients

250 g of butter (or 150g margarine+5cl of water)

120 g of brown sugar

1 egg yolk

1 pinch of salt

1/2 Sachet of baking powder

250 g of flour

100 g of nuts

200 g dark chocolate with 70 % cocoa chopped in nuggets

#### Preparation

Preheat the oven to 180 ° C.

Soften the butter in the microwave: 1 minute at 600 W

In the Kenwood bowl, mix the butter, brown sugar and salt.

Stir in the egg yolk and mix well.

Add the flour and yeast and mix quickly to obtain a homogeneous paste.

Please note: this mixture should not be worked too much.

Add the crushed nuts and chocolate to nuggets. Mix.

Place the dough in small heaps on a baking sheet.

Cook for about 10 minutes. Cookies are cooked when the edge is more colorful than the center.