



Mickey Chocolate Chip Cookies

WITH DRIED FRUIT

From Disneyland® Paris

INGREDIENTS

MAKES 8 COOKIES

CHOCOLATE CHIP COOKIES

- 1 cup (126 grams) butter, at room temperature
- 3 cups (450 grams) all-purpose flour
- 1/2 cup (100 grams) granulated sugar
- 1 cup (260 grams) brown sugar, packed
- 3 teaspoons (11 grams) baking powder
- 1/8 teaspoon (.5 gram) salt
- 2 eggs
- 1 cup (200 grams) semisweet chocolate chips

TOPPINGS

- 5 ounces (150 grams) dark chocolate, chopped (about 3/4 cup)
- 1/2 cup (50 grams) chopped pecans
- 1/2 cup (50 grams) dried cranberries

DIRECTIONS

FOR CHOCOLATE CHIP COOKIES:

1. Preheat oven to 375°F (175°C). Line two baking sheets with parchment paper or silicone baking mats and set aside.
2. Cut butter into sixteen small cubes and place in bowl of electric mixer fitted with paddle attachment. Add flour, granulated sugar, brown sugar, baking powder, salt, and eggs; mix at low speed for 1 minute. Increase speed to medium and beat for 2 minutes, until soft dough forms.
3. Add chocolate chips and mix on low speed until evenly distributed through dough.
4. Roll 8 balls of dough, each measuring 1/3 cup (90 grams) for Mickey's head. Roll 16 balls of dough, each measuring 1 1/2 tablespoons (25 grams) for Mickey's ears.
5. Slightly flatten each ball of dough with hands. Place 4 heads on each baking sheet. Place 2 ears on top of each head to form Mickey's head and ears. The ears should be 1/4 inch (1/2 centimeter) from the head.
6. Bake one sheet at a time for 17 minutes, until edges of cookie begin to brown. Cool on baking sheet for 5 minutes, then cool completely on wire racks before decorating.

TO DECORATE COOKIES:

1. Melt dark chocolate in glass bowl in microwave on 50% power, for 30 seconds, then stir. Repeat until chocolate is melted.
2. Transfer chocolate to piping bag fitted with small round tip.
3. Pipe diagonal lines on each cookie and top with dried cranberries and pecans.
4. Allow chocolate to set before eating.