

CHOCOLATE STICK (巧克力棒)

(YIELD: 30-40)



INGREDIENTS

1. 5 oz. (140 gram) (salted) butter (with sweet cream)
2. 7 Tablespoon sugar powder
3. 70 ml heavy whipping cream
4. 3 2/3 cup (560 gram) cake flour
5. 100 ml milk
6. 1/3 crushed peanuts
7. 0.3 lb. melted dark or semisweet chocolate

PREPARATION

1. In a large bowl, put in room temperature (softened) butter and sift through sugar powder to avoid small lumps that might be present in the powder. To avoid powder spill all over, press down firmly with the electric blender first then blend with medium speed.



2. As the butter and sugar are well-mixed, **slowly** add in heavy whipping cream and blend until smooth and shining. Repeat until all of the whipping cream is used. Occasionally use the spatula to scrape down the mixture from the bowl to ensure consistency.



3. In a separate small bowl, sift through cake flour and then add to the mixture in step 2.



4. Fold gently. Start adding milk to moisture. You might not need to add all of the milk depending on how moist the dough becomes.



5. When the dough is smooth, dump it out on the table and start molding its shape until all of the flour is invisible. Use plastic wrap for cleanliness and ease of use. Once the cookie dough is turned into a rectangular shape, rest in the fridge for about 30 minutes.



6. With two books of equal thickness, make an empty space of 15~16 cm (6 inches) wide to allow the cookie dough to expand into $\frac{1}{2}$ cm thick. Once done, use a ruler and a knife to mark with 1cm increment on two long sides.



7. Cut into stick pieces and align them on a baking sheet with some room apart. Bake the cookies at 350 degrees F for about 15-20 minutes or until golden and no longer soft.



8. Meanwhile, cut chocolate pieces into chunks and melt in water bath on the stove.



9. Once the cookies are done, dip it into the melted chocolate and nuts to finish. Enjoy after the cookies have been cooled and hardened.

