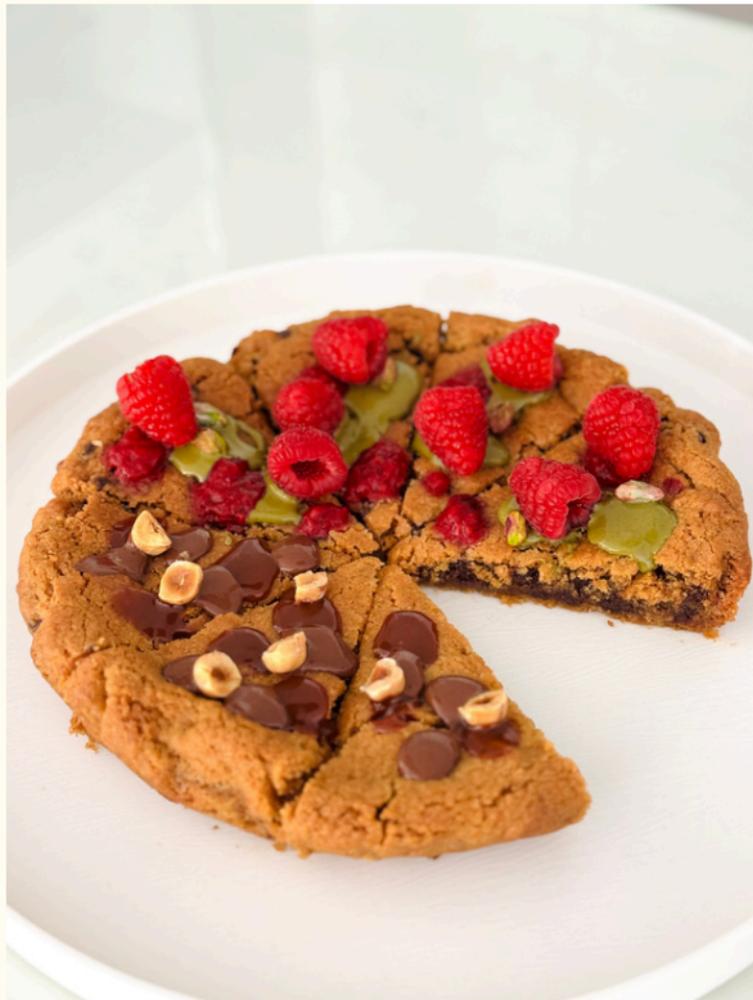


Pizza cookies



Ingredients

Ingredients for the dough:

140 g all-purpose flour

2 g baking powder

2 g baking soda

0,5 g ground cinnamon

2 g salt

113 g unsalted butter, room temperature

100 g brown sugar

75 g white sugar

80 g peanut butter (or any nut butter of your choice)

30 g egg

85 g chocolate chips

For decoration:

40 g salted caramel sauce

30 g hazelnut praline

20 g roasted hazelnuts

30 g pistachio paste

25 g raspberry confit

Fresh raspberries (about 8–10 pieces)

Pizza cookies

 1 Pizza cookie

 Preparation time: 20 minutes
Cooking time: 35 minutes

REALIZATION

1. In a bowl, beat soft butter with brown sugar and white sugar until creamy and smooth.
2. Add the peanut butter and mix until well combined.
3. Add the egg and mix until fully incorporated.
4. In a separate bowl, combine flour, salt, baking powder, baking soda, and cinnamon.
5. Gradually add the dry ingredients to the butter mixture and mix until a smooth dough forms.
6. Add the chocolate chips and gently fold them in.
7. Spread the dough evenly into a round baking ring or pan (about 20–22 cm in diameter).
8. Bake at 170°C (340°F) for about 30–35 minutes, until golden on top.
9. Let it cool completely before decorating.
10. As soon as the cookie base has cooled down, cut it into portions like a pizza.
11. Using a piping bag, pipe salted caramel sauce and hazelnut praline decoratively on the surface.
12. Sprinkle with chopped roasted hazelnuts.
13. With a piping bag, pipe pistachio paste and raspberry confit in decorative swirls.
14. Finish with fresh raspberries on top and chopped pistachio.
15. Enjoy!