

— Bake at Home —

Dark & Milk Chocolate Giant Cookie Dough

Notre Recette

1. Defrost your Giant Cookie dough
2. Cover with a tea towel and leave to rest in a warm spot for 1 hour
3. Bake in a preheated oven at 150°C for 21 minutes until golden brown
5. Enjoy your giant Cookies!



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Allergens:



Egg



Gluten



Dairy



Soya

Ingredients: Wheat flour (GLUTEN), caster sugar, brown sugar, golden syrup, butter (DAIRY), EGGS, dark chocolate (SOYA), milk chocolate, baking powder

Storage instructions:

Keep frozen below -18°C

Do not refreeze once thawed

Store for 1 month maximum for optimum quality



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All of our products made at our Maltby Street Comptoir Gourmand bakery are confectioned where nuts, sesame seeds, gluten, milk, eggs, mustard and soya are used, so may contain traces.



You will find more recettes and products on our website
comptoirgourmand.co.uk