



Marble Cookies

Course: **Cookies, Cookies with Chocolate, Uncategorized**

Servings	Prep time	Cooking time	Total time
10 servings	15 minutes	12 minutes	27 minutes

Ingredients

114 g (1/2 cup) unsalted butter, at room temperature

50 g (1/4 cup) packed light brown sugar

45 g (3 tbsp) granulated sugar

1 large egg, at room temperature

2 tsp vanilla extract

208 g (1 2/3 cups) all purpose flour + 2 tbsp all purpose flour

1/2 tsp baking soda

1/4 tsp baking powder

1/2 tsp salt

3 tbsp cocoa powder

180 g (1 cup) chocolate chips

Directions

- 1 Preheat the oven to 175°C (350°F)** and line a baking sheet with parchment paper. Set aside.
- 2 Cream the butter and sugars** in a stand mixer fitted with the paddle attachment. Beat on medium-high speed until light and fluffy, about 2 minutes.
- 3 Scrape down the sides of the bowl** and add the egg and vanilla extract. Beat until smooth and combined.
- 4 Add the flour, baking soda, baking powder, and salt** to the bowl. Mix until just combined, ensuring no streaks of flour remain.
- 5 Divide the dough into two bowls.** Add the remaining 3 tablespoons of flour and half of the chocolate chips to the first bowl. Stir to combine. In the second bowl, mix in the cocoa powder and the other half of the chocolate chips.

6 Form the marble cookies by scooping out tablespoons of dough from each bowl. Stack four dough balls (vanilla, chocolate, vanilla, chocolate), press them together, and roll into a ball.

Place the cookie balls on the prepared baking sheet about 2 inches apart. Bake at **175°C (350°F)** for 12 to 14 minutes, or until the edges are golden brown and the centers are still slightly underdone.

7 Cool on the baking sheet for a few minutes before transferring to a wire rack. Let the cookies cool completely before enjoying!