Chocolate Pecan Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 180 g smooth butter - 300 g brown sugar - 2 tea-spoons vanille sugar - 2 eggs - 350 g flour - 2 tea-spoons cocoa - 1 tea-spoon baking soda - 100 g chopped pecans - 100 g chocolate drops

Instructions

So... I made these cute cookies for my grandfather, my family and some friends from work! I looooove cookies! They're so easy to make and just perfect to a coffee! (Here in the picture with a Latte Macchiatto! *yummi*) _____ Time to prepare: 20 minutes Time to bake: 15 minutes _____ 1. Preheat the oven. 2. Stir margarine, sugar, vanille sugar & eggs spumy. 3. Mix the flour, cocoa with the baking soda and sieve it over the things from step 2. Add the pecans and chocolate drops. Fold in with the mixture. Mix all things fast. But attention! Just don't stir it too much! If you do - they will get hard! 4. Make pieces with a teaspoon and put them to a baking tray. Diameter as big as you want them. But attention!! They will rise... so look that you let enough space between them! 5. Flattening them a little bit. 6. Bake them. _____ Baking: 15 minutes, in the middle, convection oven --> 160° degrees, "normal" oven --> 180° degrees, gas oven --> level 2-3