

Chocolate Raspberry Pizza

Ingredients:

Chocolate cookie dough:

2 tablespoons butter, softened
2 tablespoons sugar
1 large egg yolk
1/4 teaspoon vanilla extract
1/4 cup flour
3 tablespoons cocoa powder
1/8 teaspoon baking powder

for the rest:

1/4 cup chocolate chips
2 tablespoons shredded coconut, toasted
2 tablespoons slivered almonds, toasted
handful of fresh raspberries, washed and dried
1 ounce real white chocolate, melted

Directions:

1. Preheat the oven to 350.
2. First, make the crust: In the Bosch bowl, equipped with the Cookie Paddles, stir together the butter, sugar, egg yolk and vanilla. Stir the mixture very well, smearing the sugar into the butter until it's well-blended.
3. Sprinkle the flour, cocoa powder and baking powder on top. Jog the machine a couple of times until just combined, but don't over-mix. Scoop the mixture out onto a cookie sheet lined with parchment or a silicone liner. Shape the mixture into a 6" round disc, and then use your fingers to gently make a slight lip on the edge.
4. Bake for 9 minutes. Remove the cookie from the oven, sprinkle the chocolate chips on top, and immediately return it to the oven. Let it bake 1 minute more to melt the chocolate chips. When you remove the cookie from the oven, the chips won't look melted: use a knife to spread them and they will melt easily.
5. Top the pizza with the coconut, almonds and raspberries. Drizzle the white chocolate on top. Serve in slices.

