

CHOCOLATE RYE COOKIES



YIELDS 48 small cookies
TIME 1 hour

Rye has proven a fine substitute for wheat in cookie applications, adding a distinguishing flavor that is naturally complementary to chocolate and a tender texture. Rye doughs can be especially delicate to work with; this fudgy cookie seasoned with salt is an easy place to start.

INGREDIENTS

- 454 g chopped bittersweet 70% chocolate
- 57 g unsalted butter
- 85 g rye flour
- 1 tsp baking powder
- 1 tsp salt
- 4 large eggs, at room temperature
- 360 g cups muscovado sugar
- 1 tbs vanilla extract
- Maldon salt for topping

METHOD

1. In the top of a double boiler set over barely simmering water, melt together the chocolate and butter, stirring occasionally. Once melted, remove from the heat, and let cool slightly.
2. In a small bowl, whisk together the flour, baking powder, and salt and set aside.
3. Place the eggs in the bowl of a stand mixer fitted with the whisk attachment. Whip on medium-high speed, adding the sugar a little bit at a time, until all the sugar is incorporated. Turn the mixer to high and whip until the eggs have nearly tripled in volume, about 6 minutes.
4. Reduce the mixer speed to low and add the melted chocolate-butter mixture and the vanilla. Mix to combine, scraping down the sides of the bowl as needed, then mix in the flour mixture just until combined. At this point the dough will be very soft and loose, which is normal; it will firm up as it chills.
5. Refrigerate the dough in the mixing bowl until it is just firm to the touch, about 30 minutes (the longer you refrigerate the dough, the harder it is to scoop, if it chills for more than an hour, remove the dough from the fridge to warm up to room temperature before scooping).
6. Preheat the oven to 350 degrees and line one baking sheet with parchment paper. Remove the dough from the refrigerator and place well-rounded balls of dough onto the cookie sheet, 2 inches apart. Top each mound of dough with a few flakes of sea salt, pressing gently so it adheres. Bake for 6-8 minutes, until the cookies have completely puffed up and have a smooth bottom and rounded top. Do not over bake.

7. Remove the baking sheets from the oven and let cool slightly (the cookies may flatten a bit when cooling), then transfer to a wire rack and let cool completely. The cookies will keep up to 3 days in an airtight container.