

Salted Chocolate Mint Brownie Cookies

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Makes about 1 dozen cookies

1 cup, scant (120g) all-purpose flour

1 tsp baking powder

¼ tsp Bourbon Barrel Smoked Salt, plus extra for sprinkling

14 ounces (395g) 60-70% dark chocolate, chopped

3 TB (50g) unsalted butter, chopped

1 tsp Bourbon Barrel Aged Vanilla Extract

4 large eggs

1¼ cups (270g) Mint Julep Sugar

Method

1 Combine dry ingredients and whisk to combine. Set aside. In a heatproof bowl, combine the chocolate and butter. Place over a pot of gently simmering water or microwave in 30 second intervals, stirring in between, until completely melted.

2 In the bowl of an electric mixer, combine the eggs and the mint sugar and whisk on medium speed for 5-6 minutes until it's pale and tripled in size. Scrape the chocolate into the bowl and whisk on a low speed to combine. Add the dry ingredients and whisk slowly to combine. Scrape down the sides of the bowl with a spatula and stir by hand a few turns.

3 Refrigerate batter for one hour to firm up. Preheat oven to 355 degrees. Line two baking sheets with parchment. Using a large ice cream scoop (1/3 cup capacity), scoop cookies onto baking sheets, about 3" apart. Flatten each cookie slightly with the palm of your hand. Sprinkle with smoked salt. Bake for 12-13 minutes until puffed and dry looking around the edges but still slightly soft in the middle. Cool completely on cookie sheet before serving.