

Salt and Serenity

Chocolate Toffee Cookies

I have been making these cookies for many years now, ever since I found the recipe in Bon Appetit's March 2000 issue. The original recipe calls for the addition of toasted walnuts but I prefer these cookies without nuts.

Makes about 30 cookies

1/2 cup all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 pound bittersweet (not unsweetened) or semisweet chocolate, chopped
1/4 cup (1/2 stick) unsalted butter
1 3/4 cups (packed) brown sugar
4 large eggs
1 tablespoon vanilla extract
5 Skor Bars, coarsely chopped
Maldon Sea salt or Fleur de Sel for sprinkling

1. Combine flour, baking powder and salt in small bowl; whisk to blend.
2. Stir chocolate and butter in top of double boiler set over simmering water until melted and smooth. Remove from over water. Cool mixture to lukewarm.
3. Using electric mixer, beat sugar and eggs in a bowl until thick, about 5 minutes. Beat in chocolate mixture and vanilla. Stir in flour mixture and then the toffee. Chill batter until firm, about 1 hour.
4. Preheat oven to 350 °F. Line several baking sheets with parchment paper. Using an ice cream scoop that measures about 2 inches across, scoop dough onto cookie sheet, spacing about 2 1/2 inches apart. You will get about 12 cookies onto each large baking sheet. Bake for 6 minutes.
5. Remove from oven and sprinkle lightly with fleur de sel. Return to oven and bake for a further 6 minutes until tops are crackled on top but still slightly wet. They will be soft to the touch, but will firm up a bit once cooled. Cool completely on baking sheets. Cookies can be made 2 days ahead. Store airtight at room temperature.

These cookies will keep, baked, in the freezer for several weeks.