

Salt and Serenity

Chewy Browned Butter Coconut Cookies

The folks over at Cook's Illustrated created this cookie recipe. I adapted it slightly, by dipping them in bittersweet chocolate, because... well, coconut and chocolate!! Need I say more?

I have included instructions for tempering the chocolate for dipping. It is a bit more work, but the crisp snap and gorgeous glossy coat that tempering achieves, is worth it. You will need an instant read thermometer and good quality chocolate, in bar form. You can melt the chocolate and dip, without tempering if you want, but just know that the coating will be streaky and gray once it dries. It will still taste good though.

Makes 21 cookies

175 grams ($\frac{3}{4}$ cup) coconut butter (it is much easier to weigh this)
215 grams ($1\frac{1}{2}$ cups) all-purpose flour
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon kosher salt
260 grams ($1\frac{1}{3}$ cups) packed light brown sugar
95 grams (6 Tablespoons and 2 teaspoons) water
500 grams bittersweet chocolate (Lindt or Ghirardelli bars are good for this)
1 Tablespoon flaky sea salt

1. Place coconut butter in a medium saucepan and cook over medium-low heat, stirring frequently, until medium brown, 6 to 8 minutes. Remove from heat and let cool slightly, about 20 minutes.
2. Adjust oven rack to middle position and heat oven to 350 degrees F. Line two rimmed baking sheets with parchment paper. Whisk flour, baking powder, baking soda, and salt together in medium bowl. Whisk sugar, coconut butter, and water in large bowl until well combined and smooth. Using rubber spatula, stir flour mixture into coconut butter mixture until just combined.
3. Using a 1-ounce (2 Tablespoon) size ice cream scoop, portion out cookies. The cookies do not spread too much so you will be able to place 12 on the first cookie sheet and the remaining 9 on the other sheet. Using the bottom of a drinking glass, slightly flatten dough balls
4. Bake, 1 tray at a time, until edges are set and just beginning to brown, 10-11 minutes, rotating tray after 5 minutes. Let cookies cool on sheets for 5 minutes. Using wide metal spatula, transfer cookies to wire rack and let cool completely.
5. Line 2 cool baking sheets with parchment paper to use for dipped cookies and set them aside.

6. Coarsely chop 400 grams of the 500 grams of chocolate. Set aside the remaining 100 grams. Place 400 grams of chopped chocolate in a dry 2 quart stainless steel bowl. Set the bowl over a pot of barely simmering water, making sure the bottom of the bowl does not touch the water.
7. With a dry spatula, stir chocolate until about three quarters of the chocolate is melted. Remove bowl from the water bath and continue stirring, off the heat, until all the chocolate is melted. If after a few minutes it is still not all melted, place it back in the water bath for a minute or so. Check the temperature. You are looking for 100°F.
8. If it exceeds 100°F, keep stirring until it cools down. Once it reaches 100°F, add the remaining 100 grams of unchopped chocolate to the bowl, and stir until the temperature decreases to 90°F. Once it hits 90°F, remove any unmelted chocolate. It can be reused for other recipes. Transfer the tempered chocolate into a 2 cup glass measuring cup. Use the tempered chocolate right away.
9. Dip each cookie halfway into the chocolate. Shake the cookie, letting excess chocolate drip back into the measuring cup. Place dipped cookie onto parchment lined baking sheet. Sprinkle lightly with flaky sea salt right after dipping each cookie, as the chocolate will set quickly and then the salt will not stick. Repeat with remaining cookies and salt.
10. Store cookies in an airtight container between layers of waxed paper. They will keep for about 5 days. You can also freeze them for about 2 months. They are excellent right from the freezer!