

Salt and Serenity

Chocolate Sparkle Cookies

Pastry chef Thomas Haas created this cookie recipe. Thomas calls for regular granulated sugar to roll the cookies in before baking, but I rolled mine in coarse sugar. They were extra sparkly and crunchy!

Makes 36 cookies

1/2 lb. bittersweet chocolate
3 tbsp. butter, room temperature
2 eggs
1 tbsp. honey
1/3 cup sugar
3/4 cup ground almonds
2 tsp. cocoa powder
pinch of salt
additional granulated sugar for rolling (or coarse sugar)

1. Melt chocolate on top of a double boiler, over (but not in contact with) simmering water. Remove from heat. Cut butter into small pieces and mix into the heated chocolate until melted.
2. Beat eggs, gradually adding the sugar and honey until light and the mixture falls into thick, smooth ribbons (about 10 min). Fold into the chocolate mixture. Add the cocoa powder and salt to the ground almonds and mix; gently add to the chocolate mixture. Cover and refrigerate overnight.
3. Line a baking sheet with parchment paper. Use an ice cream scoop to form the dough into 1-inch balls. Working quickly, roll the balls into granulated sugar. Place on the Baking sheet 2" apart. Bake at 325 for 12 minutes, until the centres are moist, but not wet. Cool slightly. Makes about 36 cookies.