

Salt and Serenity

Chewy Brown Sugar and Toffee Cookies

Makes 21 cookies using a 1-ounce (2 tablespoon) ice cream scoop.

This recipe is adapted from www.signaturesaltandseasonings.com. The original recipe called for $\frac{3}{4}$ cup smoked brown sugar. I didn't care for the smoky essence, but I loved the texture so I just used all regular brown sugar. I also added chopped Skor bits to the cookies as I really like the toffee undertones and the crunch. What takes these over the top is the sprinkling of flaky sea salt on top.

Valrhona makes Dulcey chocolate, which is caramelized white chocolate.

2 cups all-purpose flour
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon kosher salt
 $1\frac{1}{4}$ cups light (golden) brown sugar
 $\frac{1}{2}$ cup (4 ounces) unsalted butter, removed from fridge 30 minutes before baking
1 large egg
 $1\frac{1}{2}$ teaspoons vanilla bean paste or vanilla extract
1 cup Skor or Heath bits
 $\frac{1}{2}$ cup coarsely chopped white or Dulcey chocolate (optional)
1 Tablespoon flaky sea salt

1. Preheat oven to 350°F.
2. Whisk together flour, baking soda, and salt and set aside.
3. With an electric mixer, or in the bowl of a stand mixer, beat together butter and brown sugar for 5 minutes, scraping down sides of the sides of the bowl one or two times during mixing.
4. Add in the egg and vanilla and mix for another minute.
5. Add flour mixture and mix just until you see no more white spots. Add Skor bits and chopped white or Dulcey chocolate, and mix briefly, for another 30 seconds.
6. Use a spoon or cookie scoop to shape small balls about 2 tablespoons each. Arrange 2 inches apart on prepared cookie sheet (do not press down or shape the cookies). Sprinkle cookies lightly with flaky salt.
7. Bake the cookies for 6 minutes then lift the tray from the oven rack, a good 4 inches, and then drop the tray back down onto the rack, causing the cookies to collapse. Bake for a further 4-5 minutes, until the edges are just slightly golden. Give the pan one more bang before removing from oven, if the centers of the cookies are still domed. To preserve the chewy yumminess of this cookie do not bake too long (if you think they look just a bit under-done in the middle – then they are just right)!
8. Let cool on pan 5 minutes before transferring to a cooling rack.