

Salt and Serenity

Brown Butter Chocolate Chunk Toffee Coffee Cookie

Note: If you want pretty, melted pools of chocolate on top of your cookies, hold back about $\frac{1}{3}$ cup of the chopped chocolate that gets mixed into the dough. After the cookies have been baking for 5 minutes, arrange a few chocolate nuggets on top of each partially baked cookie and continue baking for about 5 more minutes.

Makes 34 cookies

282 grams (2½ sticks) unsalted butter
50 grams (¼ cup) granulated sugar
373 grams (1¾ cup) light brown sugar, packed
2 grams (1 heaping) teaspoon instant espresso powder
20 grams (2 Tablespoons) toasted milk powder (optional, recipe below)
2 large eggs, lightly beaten
2 teaspoons vanilla bean paste or vanilla extract
45 grams (¼ cup) Turbinado sugar
195 grams (1½ cups) bread flour
260 grams (2 cups) all-purpose flour
1½ teaspoons baking soda
¾ teaspoon salt
280 grams (1⅔ cups) [Valrhona Guanaja Feves](#), or other good quality chopped bittersweet chocolate
130 grams (1¾ cup) toffee bits (Skor bits or homemade, recipe below)
Fleur de Sel or other coarse sea salt for sprinkling

1. Heat butter in a heavy-bottomed saucepan over medium heat, stirring occasionally, until melted. Continue cooking, stirring with a rubber spatula frequently, until foaming subsides, and butter starts to smell nutty and milk solids are a deep golden brown, about 5-7 minutes. Pour the butter into a heatproof bowl, scraping the milk solids off the bottom of the pan. When browning butter, you will lose 25% of the weight you originally started with, as the water in the butter evaporates. You will end up with about 226 grams after browning. This is perfect.
2. Place granulated sugar, light brown sugar, instant espresso powder and toasted milk powder into a large mixing bowl. Add browned butter and mix well with a spatula or wooden spoon for 1 minute. The heat of the butter will start to dissolve the sugars.
3. Add eggs, vanilla bean paste and turbinado sugar and mix well.
4. Combine the flours, baking soda, and salt in another bowl. Mix with a whisk. Add the flour mixture to the cookie dough. Mix well, until no white streaks remain. Add chopped chocolate and toffee bits and mix until they are evenly distributed into the dough.
5. Using a 2-inch ice cream scoop, ([I used this one](#)), scoop out mounds of dough. Each ball of dough should weigh about 45 grams. Place scoops on parchment lined cookie sheet. They can be right next to each other on the baking sheet for now, as you are just putting them there to chill. Cover baking sheet with plastic wrap to prevent cookies from absorbing unwanted fridge flavours. Chill dough for at least an hour and up to 36 hours.

6. About 30 minutes before you're ready to bake cookies, set one rack in upper middle position and other rack in lower middle position of oven and preheat the oven to 350°F.
7. Spread cookies out on two parchment lined baking sheets, making sure there is at least 2 inches between cookies. You should be able to get about 8-9 cookies on each baking sheet. You will need to bake in two batches.
8. Bake cookies, two sheets at a time for 5 minutes. Switch position of cookies and bake for a further 5-6 minutes, until the cookies are lightly golden on the edges and a bit gooey in the center. Do not over bake! Remove sheet from oven and sprinkle tops of cookies with flaky sea salt if desired. Allow to sit undisturbed on baking sheet for about 5-10 minutes. Then carefully transfer cookies to a cooling rack. Repeat with the remaining cookies.

Toasted Milk Powder

113 grams (1 stick) unsalted butter

28 grams (1/4 cup) milk powder ([This is the one I buy at Bulk Barn](#))

1. In a small saucepan, melt the butter over medium high heat. Add the milk powder, and cook, stirring constantly, until deep golden brown. Push the browning as far as you dare, stopping just short of espresso brown. The deeper the color, the bolder the flavor. The milk powder and butter mixture will be clumpy, like the texture of wet sand. That's fine.
2. Transfer toasted milk powder to parchment lined baking sheet and allow to cool. Store it in an airtight container in the fridge. Crumble it into a powder before using. You will only need 2 Tablespoons for the cookie dough, so there will be a bit left over. Check out [this article](#) for other ideas on how to use it.

Homemade Toffee

You can certainly buy Skor Bits to add to your cookies, but homemade toffee is so much better. This recipe is adapted from the beautiful new cookbook, "*Bobbette & Belle*", written by Toronto bakers Allyson Bobbitt and Sarah Bell. A candy thermometer is essential for making toffee.

330 grams (1²/₃ cups) granulated sugar

339 grams (1¹/₂ cups or 3 sticks) unsalted butter

57 grams (1/4 cup) water

40 grams (2 Tablespoons) corn syrup

4 grams (1¹/₂ teaspoons) Diamond Crystal kosher salt

14 grams (1 Tablespoon) pure vanilla extract

1/4 teaspoon baking soda

1. Line a baking sheet with sides with parchment paper.
2. In a medium heavy bottomed saucepan, combine the sugar, butter, water, corn syrup and salt. Bring to a boil over medium-high heat and cook, stirring occasionally, until a candy thermometer registers 300°F. This will take about 12-15 minutes. Remove from heat and stir in vanilla and baking soda. Immediately pour the toffee onto the baking sheet and using a rubber spatula, spread it out into a rectangle roughly 12 x 15 inches. It does not have to be a perfect rectangle. Allow the toffee to cool completely at room temperature. Do not refrigerate. Once totally cool, break into small pieces.
3. Toffee can be stored in an airtight container at room temperature for up to 2 months.

