



Chocolate Rye Cookies

Adapted from Tartine

<u>U.S.</u>		<u>Metric</u>
3/4 cup	Whole Grain Dark Rye Flour	84.75 g
1 tsp	Baking Powder	4 g
1 tsp	Salt, Kosher	4.73 g
2 2/3 cup	Bittersweet Chocolate, finely chopped	453.3 g
4 Tbsp	Butter, Unsalted	56.5 g
4 each	Egg, room temp	4 each
1 1/2 cups	Light Brown Sugar	319.5 g
1 Tbsp	Vanilla Extract	15.0 ml
to taste	Smoked Sea Salt (or Fleur de Sel), sprinkled	to taste
	Pan Spray	

Preparation:

1. Gather all ingredients and equipment.
2. Preheat oven to 350° (180°C) and line a baking tray with parchment paper and grease with pan spray.
3. Whisk flour, baking powder, and salt in a small bowl and set aside
4. Place chocolate and butter in a heat proof bowl and set over a saucepan of simmering water. Cook, stirring occasionally, until melted (about 5 minutes).
5. Remove bowl from pan and set aside
6. Place eggs in the bowl of a standing mixer with a whisk attachment; whisk until fluffy.
7. With the motor running, slowly add sugar until eggs have nearly tripled in size (about 6 minutes).
8. Add chocolate mixture and the vanilla; mix until combined
9. With motor running, slowly add dry ingredients until a soft, loose dough forms.
10. Cover dough with plastic wrap; chill for 30 minutes.
11. Using a small scooper (1-2 oz) drop cookies onto baking tray, spaced about 2 inches apart
12. Sprinkle cookies with sea salt and bake until cookies are puffed (about 10-12 minutes).

****Nutrition Facts on Reverse**

Nutrition Facts	
Serving size	1
Servings	23
Calories	240
Calories from Fat	120
Total Fat	13 g
Saturated Fat	8 g
Trans Fat	0 g
Monounsaturated Fat	1 g
Cholesterol	40 mg
Sodium	115 mg
Carbohydrates	32 g
Dietary Fiber	4 g
Sugars	25 g
Protein	4 g
Vitamin A	2 %
Calcium	2 %
Vitamin C	0 %
Iron	2 %
Phosphorus	43 mg
