

Recipe from I Will Not Eat Oysters

STRAWBERRIES & CREAM COOKIES

MAKES 38-42 MINI COOKIES

THE THINGS

185 g (1 stick plus 5 tbsp) room temperature unsalted butter
245 g (1 1/4 cup) sugar
2 large eggs
1 1/2 tsp vanilla bean paste
330 g (2 2/3 cup) all-purpose flour
55 g (1/3 cup plus 1 tbsp) skim milk powder
5 g (1 tsp) baking soda
7 g (1 1/4 tsp) cream of tartar
4 g (3/4 tsp) Diamond Crystal Kosher salt (or less if using a different brand)
350 g (3+ cups) Valrhona STRAWBERRY INSPIRATION baking chocolate féves

THE WAY

In the bowl of an electric mixer fitted with paddle attachment, cream the butter and sugar together on medium speed until light in color and fluffy, about 5 minutes, scraping down the sides as needed.

Add the eggs and vanilla extract and continue mixing on medium speed for another 5 minutes., scraping down the sides as needed

Sift the flour, skim milk powder, baking soda, cream of tartar and salt into a large bowl and combine. Add the flour mixture to the butter mixture and mix on low until **just** combined. Add the chocolate discs and mix on slow so that the paddle breaks them up a bit but should still have large pieces of chocolate.

Line a baking sheet with parchment paper. Using a 1-ounce capacity ice cream disher (scoop with release), scoop out the dough and place them on the baking sheet. Wrap the baking sheet with plastic wrap and place it in the freezer for no less than 12 hours. This will allow the glutens in the flour to relax and will give you a tender soft cookie. Do not skip this step.

At this point you can bake 1 or bake all 40. Keep the cookie dough balls in a zip-top bag in the freezer for up to 6 months.

Pre-heat the oven to 325°F (160°C) and line a baking sheet with parchment or silicone mat. Space the frozen cookie dough balls at least 2 inches apart to allow for them to spread. Bake for 11-13 minutes until the edges are just beginning to brown. They will still look fairly unbaked, which is perfect. Each oven is different and baking time and temperatures will vary depending on your oven.

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.