

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

# BROWN BUTTER TAHINI RYE COOKIES WITH CHOCOLATE

MAKES 18 COOKIES

226 g (2 sticks) room temperature unsalted butter

300 g (1 1/3 cup) sugar

200 g (3/4 cup) tahini

2 large eggs

1 egg yolk

1 1/2 tsp vanilla extract

165 g (1 1/3 cup) all-purpose flour

60 g (1/2 cup + 2 tbsp) rye flour

1/2 tsp baking soda

1/2 tsp baking powder

1 tsp Diamond brand kosher salt

280 g (2+ cups) 64% cocoa and higher chocolate pieces from bars/chips/mini chips/shards – I used a combination of Valrhona 64% Manjari feves, dark chocolate chips, and super dark mini chocolate chips

Maldon Sea Salt

Melt the 2 sticks of butter in a small skillet over medium heat. Cook while stirring until butter foams, then subsides to a gentle bubble. Continue cooking until the butter smells very nutty and the milk solids turn golden brown, about 8 minutes. Stay there and babysit the butter! Immediately transfer the butter to a heatproof bowl. Chill in the fridge until it begins to solidify, stirring every so often, about 25-35 minutes.

Weigh the browned butter, it should be about 175-180 g (just over 3/4 cup). If you have less, add enough room temperature unsalted butter to get there. In the bowl of an electric mixer fitted with paddle attachment, cream the browned butter (which should be malleable and not very cold) and sugar together on medium speed until light in color and fluffy, about 5 minutes.

Add the tahini, eggs, egg yolk, and vanilla extract and continue mixing on medium speed for another 2 minutes, scraping down the sides every so often to be sure everything is incorporated.

Combine the AP flour, rye flour, baking soda, baking powder, and salt in a large bowl. Add to the mixer and combine on low until just combined. Add the chocolates and mix them in by hand with a rubber spatula.

Line a baking sheet with parchment paper. Using a 2-ounce (60ml) capacity ice cream disher (scoop with release), scoop out 18 dough balls and place them on the baking sheet. Break large pieces of chocolate and top each cookie dough ball that looks like it might be lacking some chocolate on the outside. 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. Cookie dough will keep in a ziplock bag in the freezer for up to 6 months. Bake them off as needed!

Pre-heat the oven to 325°F (160°C). Place a cookie dough ball into each cup of a non-stick muffin tin. Bake for 15-17 minutes until just golden brown around the edges. They will still look fairly unbaked in the middle. Sprinkle each cookie cup with Maldon Sea Salt when they come out of the oven. Cool for at least 20 minutes before using a small offset spatula (or butter knife) to transfer the cookie cups to a cooling rack.