

# SALTED RYE COOKIES



Revision done by Discover Scratch from Tartine 3 cookbook

Yield: 2 large or 4 small servings

## Ingredients:

2 2/3 cups	Bittersweet CHOCOLATE, 70%
4 Tablespoons	Unsalted BUTTER, cubed
3/4 cup	RYE FLOUR, whole-grain
1 teaspoon	Baking POWDER
1/2 teaspoon	Fine SEA SALT
4 large	Farm EGGS
1/2 cup	BROWN SUGAR
1 cup	CANE SUGAR
1 Tablespoon	Mexican VANILLA
For Garnish	Coarse SEA SALT Flakes

## Directions:

Place saucepan with 1 inch of water over medium heat and bring to a simmer. Set a heatproof bowl over the simmering water and melt together the CHOCOLATE and

**BUTTER**, stirring occasionally. Make sure bottom of bowl does not touch the water. Once melted, remove from heat and set aside to cool slightly.

In a small bowl, whisk together **RYE FLOUR**, fine **SEA SALT** and **BAKING POWDER**.

Place **EGGS** in the bowl of a mixer with whisk attachment. Mix on medium high speed, adding both **SUGARS** a little at a time until incorporated. Turn the mixer to high and beat until the eggs have tripled in volume, about 6 minutes.

Reduce mixer to low and add the chocolate mixture and vanilla. Mix in the flour until just combined. Scrape down the sides of the container as needed. The dough will be soft and loose, kind of nougat-like.

Refrigerate the dough in the mixing bowl until firm to the touch, about 30 minutes.

Preheat oven to 350 F. Line baking sheets with parchment paper and scoop dough onto baking sheet about 2 inches apart. Top each mound of dough with a few flakes of **SEA SALT**. Bake 10-12 minutes until puffed up with a rounded top. Remove the baking sheet from the oven and let cool slightly, then transfer to a wire rack and let cool completely. The cookies will keep up to 3 days in an airtight container.

