

NYTimes Chocolate Brownie Cookies – Annette’s version

| | Double | Half |
|---|-------------------|---------------------------|
| 56.5g semisweet chocolate, chopped | 113g semisweet | 28.2g semisweet chocolate |
| 56.5g bittersweet chocolate, chopped | 113g bitter | 28.2g bitter chocolate |
| 42g cocoa powder | 84g cocoa | 21g cocoa powder |
| ½ tsp salt | 1 tsp salt | ¼ tsp salt |
| ½ tsp dried Aleppo peppers | 1 tsp Aleppo | ¼ tsp Aleppo peppers |
| ½ tsp espresso powder | 1 tsp espresso | ¼ tsp espresso powder |
| 1/16 tsp cayenne | 1/8 tsp cayenne | pinch of cayenne |
| ½ cup butter, melted then lightly browned | 1 cup butter | ¼ cup butter |
| | | |
| 2 large eggs at room temperature | 4 eggs | 1 egg |
| 150g white sugar | 300 g white sugar | 75g white sugar |
| 107g dark brown sugar | 214g dark brown | 53g dark brown |
| | | |
| 2 tsp vanilla extract | 4 tsp vanilla | 1 tsp vanilla |
| ½ TBLSP Tia Maria | 1 TBLSP Tia Maria | ¼ TBLSP Tia Maria |
| | | |
| 90g all-purpose flour | 180g flour | 45g flour |

Maldon sea salt flakes

Preheat oven to 350 deg F.

Place chocolates & spices into a small bowl. Pour hot, melted butter over chocolates & spices, and stir to melt & mix.

In a large bowl, beat eggs and sugars together for 5 minutes until ribbony.

Beat in vanilla extract & Tia Maria.

Beat in the chocolate mixture.

Fold in the flour until the streaks disappear. The dough is rather gooey.

Scoop 1 TBLSP rounds onto parchment paper covered cookie sheet. They don’t need much room to spread out, maybe an inch.

Sprinkle just a little Maldon salt over top of each cookie.

Bake for 9 minutes, then rest on cookie for 5 minutes before moving to rack to cool.