



# RYE ESPRESSO CHOCOLATE CHUNK COOKIES

YIELDS: 15-20 COOKIES

This cookie is packed full of complex flavour with our 60/40 Baker's Blend flour which is made up of white flour, whole grains, and sprouted flours. Mix all that with the most harmonious trio of ingredients for a cookie - rye, chocolate, and espresso! This gourmet cookie is simple enough for a lunch box, but with Valentine's Day coming up, we can attest that it is also exquisite enough for a special occasion!



## *Ingredients*

- 225g (1 cup) unsalted butter, diced
- 3 tbsps freshly ground coffee
- 200g (1 1/2 cup) Anita's Organic 60/40 Baker's Blend Flour
- 200g (1 1/2 cup) Anita's Organic Rye Flour
- 1/2 tsp salt
- 3/4 tsp baking powder
- 3/4 tsp baking soda
- 200g (1 cup) light brown sugar
- 150g (3/4 cup) cane sugar
- 2 large eggs
- 2 large egg yolks
- 1 tsp vanilla extract
- 340g (1 cup) dark chocolate, roughly chopped
- flaked sea salt, for sprinkling

## *Instructions*

1. In a small sauce pan add butter and cook over medium/high heat until fully melted and just starting to bubble. Remove from heat, add coffee, and stir together. Set aside to cool.
2. In a medium bowl, mix together the flours, salt, baking powder and soda and set aside.
3. In another large bowl, pour the butter and mix in the sugars then the eggs, yolks and vanilla. Whisk together until fully combined and uniform. Add the flour mixture and use a wooden spoon to mix together until uniformly mixed. Add the chocolate and mix briefly to distribute evenly. Press a sheet of beeswax wrap onto the surface of the cookie dough and refrigerate for at least 4 hours, or overnight.
4. When ready to bake preheat the oven to 180C and line a few baking trays with parchment paper, or reusable parchment alternative.
5. Divide the dough and roll into balls. Place cookies onto the prepared baking trays a few inches apart and sprinkle with a little flaked sea salt. Bake in the preheated oven for about 12-15 minutes or until the cookies are golden around the outside but still a little paler in the middle. Remove the trays from the oven and allow the cookies to cool for 10 minutes before transferring to a wire rack to cooled.
6. Keep in a sealed container for several days, or in the freezer for several months. However, we don't think they'll last for more than a few hours if anyone is close enough to smell them when fresh baked!

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