



FINCH + FENNEL

Dark Chocolate & Cherrywood Smoke Sea Salt Cookies

COOK TIME: 30 minutes

YIELDS: 30 cookies

INGREDIENTS:

½ c Unsalted Butter, room temperature

½ c Granulated Sugar

½ c Brown Sugar

1 Large Egg

1 tsp Premium Madagascar Bourbon
Vanilla Extract

1 ¼ c All-Purpose Flour

½ tsp Baking Soda

¼ tsp Table Salt

1 ½ c Dark Chocolate, chopped

1 Tbsp F+F Cherrywood Smoke Sea Salt



INSTRUCTIONS:

1. Preheat oven to 300°F. Line two baking sheets with parchment paper & set aside.
2. In bowl of an electric stand mixer fitted with a paddle attachment, beat butter & sugars together until pale & fluffy.
3. Add egg & vanilla extract & beat for 1 minute.
4. Whisk together flour, baking soda & table salt in medium bowl. Add dry mixture to wet mixture & beat on low speed until incorporated. Fold in dark chocolate pieces.
5. Drop tablespoon-sized scoops of cookie dough onto prepared baking sheets, leaving about 2 inches of room between cookies. Sprinkle generously with F+F Cherrywood Smoke Sea Salt.
6. Bake cookies until just golden brown, about 15 minutes. Remove from oven & allow to cool on pan for 5 minutes.
7. Transfer to a wire rack to cool completely.

Enjoy!

