

Almond Joy Inspired Cookies - SCRAPS by Carolina Gelen

COOKIE

- 113 g (1 stick) butter
- 45 g (about 1/2 cup) Dutch-processed cocoa powder
- 75 g (about 1/3 cup, plus 1 tablespoon) dark brown sugar
- 50 g (about 1/4 cup) white sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon kosher salt
- 147 g (about 1 1/8 cups) all-purpose flour
- 1/4 teaspoon baking powder

TOPPINGS

- 11.6 oz (330 g) sweetened coconut condensed milk
- 200 g shredded coconut (can be sweetened)
- 1/4 teaspoon kosher salt
- 40 whole almonds (1.5 oz, 42 g, or about a handful)
- 300 g milk or dark chocolate, cut into chunks
- 100 g (about 1/2 cup) heavy cream
- Flaky salt

1. Add the butter to a small saucepan over medium heat. Melt the butter, swirling occasionally, until fragrant, toasty and golden brown in color. As soon as you see brown solid bits at the bottom of the pan, remove the butter off the heat and set aside.
2. Add the espresso or instant coffee and hot water to a medium mixing bowl. Sift the cocoa in the bowl. Pour in the browned butter and mix with a spatula or wooden spoon until incorporated.
3. Add the brown sugar, white sugar, salt, vanilla extract, and egg to the bowl. Mix everything until combined.
4. Add the flour and baking powder to the batter. Run your fingers or a whisk through the dry ingredients to evenly distribute the baking powder through the flour. Mix everything using a spatula or wooden spoon until combined. You should be left with a malleable, thick, cookie dough mass.
5. Place a parchment paper sheet over your work surface. Place the cookie dough in the middle. Roughly shape the dough into a log using your hands. Fold the parchment paper over the dough and push the dough against the fold, using a bench scraper, until you're left with a 20 cm (8 inch) long log. Place the cookie dough log in the freezer, until hard to the touch, for about 25 to 30 minutes.
6. In the meantime, heat the oven to 375°F (190°C).
7. Slice the hardened log of cookie dough into 20 pieces. Place them on a baking sheet lined with parchment paper, leaving a little space in between. If the cookies are frozen, they won't spread much in the oven. Bake for 10 minutes, then remove the cookies from the oven and set aside to cool.
8. In a medium mixing bowl, combine the sweetened condensed milk, coconut and a pinch of salt. Mix until combined and set aside.
9. Combine the chocolate and cream in a microwave-proof bowl. Microwave at 15 second intervals, mixing every 15 seconds, until the chocolate and cream are fully combined.
10. To assemble, place the cookies on a cooling rack, on top of a baking sheet to catch all the drippings. Add a dollop of the coconut mixture on top of each cookie. Press the coconut mixture with your hands to flatten. Add two almonds on top of each cookie. Pour the chocolate all over the cookies. Add a sprinkle of flaky salt on top.