

# Cinnamon Sugar-Rolled Triple Chocolate Chunk Cookies



By Ashley Alexander

These cookies are thiiiiick! Crispy on the outside and gooey on the inside. If you have a sweet tooth or just love a good cookie you're going to LOVE these. And yes, they're just as delicious and decadent as they sound. I've used a mix of dark, milk, and white chocolate in these, but feel free to personalise with all dark chocolate, a combination of milk and dark, or your personal favourite.

**MAKES** 15-16 cookies | **PREP TIME** 45 minutes (+ resting) | **COOK TIME** 10 minutes (+ cooling)

## INGREDIENTS

### Cookies

- 225g (1 cup) cold butter
- 100g (1/2 cup) raw castor sugar or castor sugar/granulated sugar
- 140g (3/4 cup) firmly packed brown sugar
- 10g (1 tablespoon) vanilla bean paste or extract
- 2 cold eggs
- 375g (3 cups) plain/all-purpose flour
- 12g (1 tablespoon) cornstarch
- 4g (1/2 teaspoon) baking soda/bi-carb soda
- 7g (1 teaspoon) baking powder
- 7g (1 teaspoon) salt
- 300g (roughly 2 cups) dark/bittersweet + milk + white chocolate, roughly chopped (or simply dark or milk chocolate)

### For rolling

- 3 tablespoons raw castor sugar or castor sugar/granulated sugar
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon flakey salt

## METHOD

### Meatballs

1. Using a stand mixer with the paddle attachment or hand beaters, cream together the butter, raw castor sugar, brown sugar, and vanilla until the mixture is light and fluffy.
2. Add the 2 cold eggs and beat until well combined.
3. Add the plain/all-purpose flour, cornstarch, bi-carb soda, baking powder, salt, and the roughly chopped chocolate. Mix until the ingredients are just combined.
4. In a small bowl, combine the 3 tablespoons raw castor sugar, 1 1/2 teaspoons ground cinnamon, and 1/2 teaspoon flakey salt.
5. Roughly form the dough into large 80g balls and roll them in the cinnamon sugar mixture.

6. Place the cinnamon sugar rolled balls onto a paper-lined baking tray and refrigerate to rest for at least 1 hour, up to 24 hours (or freeze for later baking).
7. Preheat your oven to 200°C/390°F.
8. Arrange and evenly space about 5 of the rested dough balls onto a baking tray, allowing room for spreading.
9. Bake at 200°C/390°F for 10 minutes. Be careful not to overcook; a gooey soft centre is achieved by not exceeding the 10-minute mark.
10. Remove from the oven and allow the cookies to cool for 30 minutes; they will continue to set as they cool.

## NOTES

**Chilling the Dough:** Allowing the dough to rest in the fridge for at least 1 hour (or up to 24 hours) is crucial. This step helps the flavours meld and can contribute to a chewier texture. It also makes the dough easier to handle and prevents excessive spreading during baking.

**Freezing Option:** If you don't plan to bake all the cookies at once, consider freezing the rolled dough balls. Place them on a tray in the freezer until solid, then transfer to a sealed container. This way, you can bake them later without the need to prepare the entire batch at once.

**Baking Time:** The key to achieving a gooey, soft centre is not to overbake. Stick to the recommended 10 minutes in the preheated oven. The cookies will continue to set as they cool on the tray.

**Room for Spreading:** When placing the dough balls on the baking tray, ensure enough space between them to allow for spreading during baking.

**Quality of Chocolate:** The quality of the chocolate used will significantly impact the flavour of the cookies. Choose a good-quality dark, milk, or white chocolate, or a combination for a triple chocolate delight.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/cinnamon-sugar-rolled-triple-chocolate-chunk-cookies>*

Let me know if you make the recipe! x @gatherandfeast