

Cinnamon Sugar-Rolled Triple Chocolate Chunk Cookies

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**Gather
& Feast**

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

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/browned-butter-spiced-banana-loaf-salted-maple-butter>

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