

Stephen's Cookies

Ingredients

Metric weights are within $\pm 0.5\text{g}$.

- 150g flour
- 10g baking soda
- 2g salt
- a dash of curry powder or turmeric
- 1 stick of soy butter (about 111g); cold
- 70g brown sugar
- 1 whole egg (about 45 to 50g)
- 1 egg yolk (about 15 to 20g)
- 3g vanilla extract
- 154g dark chocolate; chips or broken bar pieces.

Instructions

1. Preheat oven to 375°F. You will need two salad bowls and a small bowl.
2. Mix flour, baking soda, salt, and turmeric in one bowl.
3. Mix butter, sugar, eggs, and vanilla in a second bowl.
4. Mix the first bowl into the second bowl.

5. Mix in the chocolate chips.
6. Arrange on cookie sheet.
7. Bake for 15 minutes.

Notes

Makes about 13 cookies. These should be soft, bready, and not as sweet as most cookies. Do not butter or grease the baking pan. This recipe is the current best batch that I have made. To make more crumbly, buttery cookies, reduce flour to 100g. To make crunchy cookies, replace butter with the same weight of olive oil.



Figure 1: This batch was cooked on an "Airbake" brand hollow, aluminum baking pan on the middle rack.

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