

CHOCOLATE-DIPPED SALTED CASHEW COOKIES

INGREDIENTS

For the Cookies

1 2/3 cups unsalted cashews
1/2 cup (8 tablespoons) unsalted butter, room temperature
1 1/2 cups brown sugar, packed
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon kosher salt
1/2 teaspoon sea salt

For the Chocolate Glaze

3 tablespoon unsalted butter, cut into pieces
6 ounces dark chocolate, chopped
3 teaspoon light corn syrup
Sea salt

DIRECTIONS

Pre-heat your oven to 350F. Spread the cashews out on a rimmed baking sheet and roast them in your pre-heated oven for 8-10 minutes, or until they are lightly browned and starting to smell nutty. Remove them from the oven and allow them to cool. Once cooled, coarsely chop them and set them aside. Prepare cookie sheets with silpat or parchment paper.

In your stand mixer using the paddle attachment, cream the butter and the brown sugar on medium-high speed until the mixture is light and fluffy, about 3-4 minutes. Add the egg and the vanilla extract and mix until well combined. With the mixer on low speed, slowly add the flour, baking soda, kosher salt and sea salt, mixing until no more white streaks remain. Stir in the chopped cashews. Transfer your cookie dough to the refrigerator to chill for 1 hour (or up to overnight).

Scoop tablespoon sized balls of dough onto parchment-paper lined baking sheets, placing them about 1-inch apart. Bake for 15-16 minutes. The cookies should be slightly crisp and brown around the edges, but still a little soft in the middle. Remove from the oven and allow the cookies to cool on the baking sheets for 5 minutes. Then transfer them to a wire rack to continue cooling.

Once the cookies are completely cooled, make the chocolate glaze. In a metal bowl over a pan with water (or a double-boiler) over low heat combine the butter, chocolate and corn syrup, stirring continuously until everything is melted and smooth. Remove from the heat and allow it to cool for about 5 minutes. Dip each cookie about halfway into the chocolate-dip and place them on wax paper. Sprinkle with sea salt.

Allow the chocolate to completely set before storing the cookies. This takes about 1-2 hours at room temperature, or you can slide them into your refrigerator for a few minutes to speed this up.