



CHOCOLATE WAFERS is excerpted from [Rose's Baking Basics](#) © 2018 by Rose Levy Beranbaum. Photography © 2018 by Matthew Septimus. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved.

CHOCOLATE WAFERS

These cookies are wonderful to use for a crumb crust (See [Chocolate Cream Pie recipe](#)) or bourbon balls (page 65/*not provided*), but are also crisp, chocolaty, and delicious eaten just as cookies.

MAKES TWENTY-SIX 2 INCH SQUARE WAFERS

OVEN TEMPERATURE: 350°F/175°C

BAKING TIME: 16 to 20 minutes for each of two batches

PLAN AHEAD: Make the dough a minimum of 4 hours before rolling it.

BAKING EQUIPMENT: Two 15 by 12 inch cookie sheets, lined with parchment

Makes 370 grams dough

43 grams or 3 tablespoons unsalted butter

45 grams or 3 tablespoons (45 ml) 1½ large egg whites

86 grams or ⅓ cup (lightly spooned into the cup and leveled off) plus 2 teaspoons bleached all-purpose flour

42 grams or ½ cup plus 1 tablespoon (sifted before measuring) unsweetened alkalized cocoa powder
⅓ teaspoon fine sea salt

81 grams or ¼ cup plus 2 tablespoons, firmly packed light brown sugar, preferably light Muscovado

75 grams or ¼ cup plus 2 tablespoons granulated sugar

¾ teaspoon (3.7 ml) pure vanilla extract

MISE EN PLACE

- About 1 hour ahead, set the butter on the counter at room temperature (65° to 75°F/19° to 24°C), and into a 1 cup glass measure with a spout, weigh or measure the egg whites.
- In a medium bowl, whisk together the flour, cocoa, and salt.

MAKE THE DOUGH

1. In the bowl of a stand mixer fitted with the flat beater, beat the brown and granulated sugars, the butter, and vanilla on medium speed until well mixed and lightened in color, about 5 minutes, scraping the bowl occasionally.
2. Gradually add the egg whites and beat until smoothly incorporated, about 30 seconds. Scrape down the sides of the bowl.
3. Add the flour mixture. Mix on low speed for 30 seconds, until incorporated.
4. Scrape the dough onto a piece of plastic wrap and use the plastic wrap to press it into a rectangle. Divide the dough in half (185 grams each). Wrap each piece of dough in plastic wrap and set them on a small cookie sheet.



5. Refrigerate the dough until it is firm, about 4 hours or overnight. The dough should be firm enough to roll but still pliant.

PREHEAT THE OVEN

- Twenty minutes or longer before baking, set an oven rack at the middle level. Set the oven at 350°F/175°C.

ROLL THE DOUGH

6. Set one piece of dough on a lightly floured sheet of plastic wrap. Lightly flour the dough and cover it with a second sheet of plastic wrap. Roll the dough $\frac{1}{4}$ inch thick, using a bench scraper butted up against the sides to make it into an even 10 by 6 inch rectangle. To make cutting easier, slide the shaped dough on the plastic wrap onto a cookie sheet and set it in the freezer for about 5 minutes.
7. With a pizza wheel or chef's knife, cut the dough into roughly 2 inch squares. Any irregular shapes can be baked alongside the squares.
8. Use a thin pancake turner to set the dough squares a minimum of 1 inch apart on a cookie sheet. With a fork, pierce each one several times to prevent excess puffing.

BAKE THE WAFERS

9. Bake the wafers for 8 minutes. For even baking, rotate the cookie sheet halfway around. Continue baking for 8 to 12 minutes, or until the wafers are firm and slightly puffed, but still a little soft.
10. While the first batch is baking, roll and cut the wafers for the second batch.

COOL THE WAFERS

11. Set the cookie sheet on a wire rack and let the wafers cool completely.
12. Bake and cool the second batch of wafers.

STORE AIRTIGHT: room temperature, 7 days; refrigerated, 2 weeks; frozen, 3 months.

STEP-BY-STEP PHOTO CAPTIONS:

Step A: Cut the dough and transfer the squares to the cookie sheet.

Step B: The baked wafers.



Liquid Measure Conversions

1/2 cup = 4 dashes = 1.5 inches (oil)

1 cup = 8 dashes = 3 in

1-1/2 cup = 1/2 tablespoon = 1.5 in

2 cup = 1/2 fluid ounce (oil) = 70 ml

1/2 cup = 1/8 cup = 1.5 in

1/4 cup = 2 dashes = 1.5 in

1/8 cup = 1 dash = 1.5 in

1/16 cup = 1/2 dash = 1.5 in

1/32 cup = 1/4 dash = 1.5 in

1/64 cup = 1/8 dash = 1.5 in

1/128 cup = 1/16 dash = 1.5 in

1/256 cup = 1/32 dash = 1.5 in

1/512 cup = 1/64 dash = 1.5 in

1/1024 cup = 1/128 dash = 1.5 in

1/2048 cup = 1/256 dash = 1.5 in

1/4096 cup = 1/512 dash = 1.5 in

1/8192 cup = 1/1024 dash = 1.5 in

1/16384 cup = 1/2048 dash = 1.5 in

1/32768 cup = 1/4096 dash = 1.5 in

1/65536 cup = 1/8192 dash = 1.5 in

1/131072 cup = 1/16384 dash = 1.5 in

1/262144 cup = 1/32768 dash = 1.5 in

1/524288 cup = 1/65536 dash = 1.5 in

1/1048576 cup = 1/131072 dash = 1.5 in

1/2097152 cup = 1/262144 dash = 1.5 in

1/4194304 cup = 1/524288 dash = 1.5 in

1/8388608 cup = 1/1048576 dash = 1.5 in

1/16777216 cup = 1/2097152 dash = 1.5 in

Dark Chewy Biscuits

ARE

Best 2 1/2 inches
No-slip base
Easy release dough
Available in 3 instruction

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