



CLINTON STREET BROOKIES 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.

## CLINTON STREET BROOKIES

These unusual chocolate cookies, adapted from the *Clinton St. Baking Company Cookbook*, are the creation of one of their former pastry chefs, Ernie Rich. They derive their name from the inventive cross between a brownie and a cookie. The crackly brownie-like top, delightfully chewy and slightly cakey interior, and sweet, deep chocolate flavor make them one of my top favorite chocolate cookies. They are at their very melty best when still warm, but are still soft and chewy when room temperature.

MAKES TWENTY-FOUR 2½ TO 2¾ INCH COOKIES

OVEN TEMPERATURE: 350°F/175°C

BAKING TIME: 10 to 12 minutes for each of two batches

BAKING EQUIPMENT: Two 15 by 12 inch cookie sheets, nonstick, or lined with parchment or nonstick Teflon-type liners; Optional: a 1½ inch diameter cookie scoop

Makes 564 grams dough

**227 grams or 1⅔ cups (8 ounces), divided (see Baking Pearl) dark chocolate, 60% to 62% cacao, coarsely chopped**

**13 grams or 1 tablespoon (15 ml) canola or safflower oil**

**5 grams or 1 teaspoon unsalted butter**

**100 grams or ⅓ cup plus 1 tablespoon (94 ml) 2 large eggs**

**65 grams or ½ cup (lightly spooned into the cup and leveled off) plus ½ tablespoon bleached all-purpose flour**

**1.1 grams or ¼ teaspoon baking powder**

**¼ teaspoon fine sea salt**

**163 grams or ¾ cup, firmly packed light Muscovado or dark brown sugar**

**¼ teaspoon (1.2 ml) pure vanilla extract**

### 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.

### MISE EN PLACE

- **MELT THE CHOCOLATE:** Thirty minutes to 1 hour ahead, melt half of the chocolate: In the top of a double boiler set over hot, not simmering, water (do not let the bottom of



the container touch the water), with a silicone spatula, stir together 113 grams/1/3 cup/4 ounces of the chocolate, the oil, and the butter. Heat the mixture, stirring often, until the chocolate is fully melted. Remove it from the heat and let it cool until room temperature.

- Into a medium bowl, weigh or measure the eggs.

#### MAKE THE DOUGH

1. In a small bowl, whisk together the flour, baking powder, and salt.
2. Add the brown sugar and vanilla to the eggs and whisk until combined. Use the whisk to fold in the melted chocolate mixture.
3. With a silicone spatula or wooden spoon, mix in the flour mixture until evenly combined. Fold in the remaining chopped chocolate.

#### CHILL THE DOUGH

4. Line a shallow pan, such as a quarter sheet pan or pie plate, with plastic wrap and lightly coat it with nonstick cooking spray. Scrape the dough into the pan; the dough will be very soft. Cover it with another coated sheet of plastic wrap and set it in the freezer for about 15 minutes, or until it is firm enough to scoop.

#### SHAPE THE DOUGH

5. Scoop out 12 level scoops of dough (23 grams each) and drop them 2 inches apart onto a cookie sheet. You can use a small metal spatula to help the sticky dough release from the scoop. (Alternatively, use 2 teaspoons to drop and mound the dough.) The mounds will be about 1½ inches in diameter. If the kitchen is hot and the dough becomes very soft, return it to the freezer to firm for about 15 minutes.

#### BAKE THE COOKIES

6. Bake for 5 minutes. For even baking, rotate the cookie sheet halfway around. Continue baking for 5 to 7 minutes, or until the tops are dry and cracked. When pressed lightly on top they should give slightly, and feel firm around the edges but still a little soft all over the top.
7. While the first batch of cookies is baking, shape the dough for the second batch.

#### COOL THE COOKIES

8. Set the cookie sheet on a wire rack and let the cookies cool for 3 minutes, until firm enough to transfer to a wire rack to finish cooling. Use a thin pancake turner to lift the cookies onto another wire rack.
9. Bake and cool the second batch.



STORE AIRTIGHT: room temperature, 4 days; refrigerated, 1 week; frozen, 2 months.

**Baking Pearl:** I sometimes like to use a mix of chocolates for this recipe: 60% to 62% cacao for the half of the chocolate that is melted into the dough, and an 85% cacao for the portion of the chopped chocolate that gets mixed into the dough in Step 3, to temper the sweetness of the cookie. The sweeter chocolate in the cookie dough is necessary to form the cracks in the surface.

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**STEP-BY-STEP PHOTO CAPTIONS:**

Step A: Fold the melted chocolate into the egg mixture.

Step B: Mix in the flour mixture.

Step C: Scoop the dough onto the prepared cookie sheet.

Step D: Transfer the cookies to a wire rack to cool.



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