



## Adapted Momofuku Compost Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



64 kcal

DESSERT

### Ingredients

- 1 teaspoons double-acting baking powder
- 0.5 tsp baking soda
- 0.5 tablespoon plus
- 1 large eggs
- 4.5 flour (If you don't have a scale, fluff up the flour and scoop up 1 cup. Sweep top flat)
- 0.5 cup granulated sugar
- 0.3 cup brown sugar light packed
- 0.5 teaspoons salt

- 4 ounces butter unsalted cold chopped
- 1 teaspoon vanilla
- 0.8 cup frangelico sweet
- 0.8 cup frangelico sweet

## Equipment

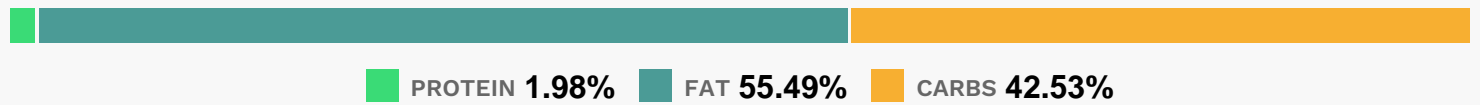
- frying pan
- baking sheet
- oven
- mixing bowl
- blender
- plastic wrap
- aluminum foil
- stand mixer

## Directions

- In stand mixer with paddle attached, cream cold butter, both sugars and corn syrup on medium high until fluffy, 2–3 minutes. Scrape down sides of mixing bowl.
- Add eggs and vanilla and stir to incorporate. Increase mixing speed to medium–high and run mixer for 10 full minutes. During this time sugar granules will dissolve, mixture will become an almost pale white color and double in size.
- Meanwhile, stir together flour, baking powder, baking soda and salt.
- By hand or using lowest speed of mixer, stir in flour mixture – don't beat it in or the cookies won't be as tender. Stir in candies and salty things.
- Using about heaping 1/3 cup measure or a stingy 4 ounce measure, scoop up dough and form rounds. My scooped rounds weighed a little less than 4 ounces each. Put shaped rounds on plate, cover with plastic wrap and chill for a few hours or until ready to bake.
- DO NOT BAKE your cookies from room temperature or they will not hold their shape.
- Heat conventional oven to 400°F. (350°F in convection oven). Arrange chilled cookie dough balls on parchment or non-stick foil lined cookie sheet – mine was insulated. If your cookie sheets are thin, you might want to stack two and bake cookies on stacked cookie sheets.

- Bake 9–11 min (I baked mine for 12–1
- While in oven, cookies will puff, crackle and spread. According to original recipe, at 9 min the cookies should be browned on the edges and just beginning to brown towards the center. At 9 minutes, Mine were pale and doughy looking. Leave cookies in the oven for additional minutes if needed (it will be needed) and bake a total of about 12–14 minutes. All ovens are different so you'll need to watch cookies, specifically the edges.
- Cool cookies completely on sheet pan before transferring to plate or airtight container or tin for storage (I cooled mine on sheet for only about 5 minutes, but mine were a tad bit overcooked so they were fine).

## Nutrition Facts



### Properties

Glycemic Index:10.67, Glycemic Load:3.12, Inflammation Score:-1, Nutrition Score:0.52391303638401%

### Nutrients (% of daily need)

Calories: 64.15kcal (3.21%), Fat: 4.05g (6.23%), Saturated Fat: 2.49g (15.58%), Carbohydrates: 6.98g (2.33%), Net Carbohydrates: 6.97g (2.54%), Sugar: 6.77g (7.52%), Cholesterol: 17.91mg (5.97%), Sodium: 96.8mg (4.21%), Alcohol: 0.06g (100%), Alcohol %: 0.5% (100%), Protein: 0.32g (0.65%), Vitamin A: 129.33IU (2.59%), Calcium: 14.17mg (1.42%), Selenium: 0.81µg (1.15%)