



## Momofuku's Compost Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



375 kcal

DESSERT

### Ingredients

- ☐ 1.8 cups all purpose flour
- ☐ 2 tsps double-acting baking powder
- ☐ 1 tsp baking soda
- ☐ 1 Tbsp plus
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 2 tsps kosher salt
- ☐ 0.8 cup brown sugar light

- ☐ 1.5 cups snack foods your favorite (chips, pretzels, etc. I used chips, japanese rice crackers and kit kat bars)
- ☐ 1 cup butter unsalted (that's two sticks, )
- ☐ 1 tsp vanilla extract

## Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ plastic wrap
- ☐ stand mixer
- ☐ spatula
- ☐ ice cream scoop
- ☐ kitchen timer

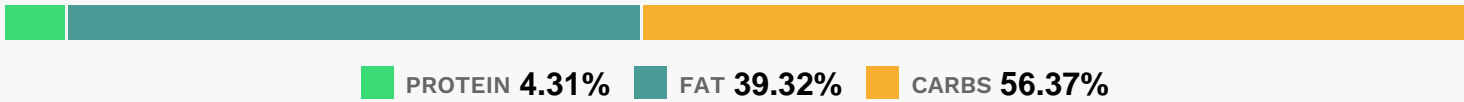
## Directions

- ☐ In a stand mixer with the paddle attachment, cream butter, sugars and corn syrup on medium high for two to three minutes until fluffy and pale yellow in color. Scrape down the sides with a spatula. On a lower speed, add eggs and vanilla to incorporate. Increase mixing speed to medium-high and start a timer for 10 minutes. During this time the sugar granules will fully dissolve, the mixture will become an almost pale white color and your creamed mixture will double in size. When time is up, on a lower speed, add the flour, baking powder, baking soda and salt.
- ☐ Mix 45 – 60 seconds just until your dough comes together and all remnants of dry ingredients have incorporated. Do not walk away from your mixer during this time or you will risk over mixing the dough. Scrape down the sides of the mixing bowl with a spatula. On the same low speed, add in the hodgepodge of your favorite baking ingredients and mix for 30 – 45 seconds until they evenly mix into the dough.
- ☐ Add in your favorite snack foods last, paddling again on low speed until they are just incorporated. Using a 6 oz. ice cream scoop, portion cookie dough onto a parchment lined

sheetpan.Wrap scooped cookie dough tightly with plastic wrap and refrigerate for a minimum of one hour or up to 1 week. (I put plastic wrap over my baking sheet and stuck the whole thing in the fridge for an hour.)DO NOT BAKE your cookies from room temperature or they will not hold their shape.

- ☐
- Heat the oven to 400 F. Take the plastic off your cookies and bake 9 to 11 minutes. While in the oven, the cookies will puff, crackle and spread.At 9 minutes, the cookies should be browned on the edges and just beginning to brown towards the center. Leave the cookies in the oven for the additional minutes if these colors don't match up and your cookies still seem pale and doughy on the surface.Cool the cookies completely on the sheet pan before transferring to a plate or an airtight container or tin for storage. At room temp, they'll keep five days.

Nutrition Facts



Properties

Glycemic Index:28.26, Glycemic Load:28.53, Inflammation Score:-4, Nutrition Score:5.7304348064506%

Nutrients (% of daily need)

Calories: 375.27kcal (18.76%), Fat: 16.66g (25.64%), Saturated Fat: 10.05g (62.78%), Carbohydrates: 53.75g (17.92%), Net Carbohydrates: 52.91g (19.24%), Sugar: 31.74g (35.26%), Cholesterol: 71.67mg (23.89%), Sodium: 706.59mg (30.72%), Alcohol: 0.12g (100%), Alcohol %: 0.17% (100%), Protein: 4.11g (8.22%), Folate: 56.08µg (14.02%), Selenium: 9.65µg (13.78%), Vitamin B1: 0.19mg (12.73%), Manganese: 0.23mg (11.6%), Vitamin A: 517.73IU (10.35%), Vitamin B2: 0.17mg (10.07%), Iron: 1.64mg (9.09%), Vitamin B3: 1.63mg (8.17%), Phosphorus: 68.71mg (6.87%), Calcium: 65.91mg (6.59%), Vitamin E: 0.58mg (3.9%), Fiber: 0.83g (3.33%), Vitamin D: 0.45µg (3%), Copper: 0.06mg (2.96%), Vitamin B5: 0.28mg (2.8%), Zinc: 0.37mg (2.48%), Magnesium: 9.78mg (2.44%), Potassium: 77.22mg (2.21%), Vitamin B6: 0.04mg (1.79%), Vitamin B12: 0.11µg (1.77%), Vitamin K: 1.68µg (1.6%)