

Brownie Crinkle Cookies with Coffee and Cinnamon

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 12 cookies

Total time: 35 minutes

Active time: 20 minutes to make the brownie
cookie batter

Baking time: 9 to 12 minutes

Equipment: stand or hand electric mixer,
baking sheets, cookie scooper, parchment
paper or silicon mat

My Prep:

Ingredients:

- All-purpose flour, preferably unbleached - $\frac{3}{4}$ cup, 95g
- Baking powder - 1 Tsp
- Fine sea salt - $\frac{1}{4}$ Tsp
- Instant coffee granules - $\frac{1}{2}$ Tsp
- Cinnamon - $\frac{1}{4}$ Tsp
- Semi-sweet chocolate chips - $\frac{3}{4}$ cup, 190g
- Butter, cubbed - 8 TBSP, 114g
- Dutch process cocoa powder (if not possible, use natural cocoa powder) - $\frac{1}{3}$ cup, 34g
- Natural granulated sugar - $\frac{3}{4}$ cup + 1 TBSP, 156g
- Light brown sugar - $\frac{1}{4}$ cup, 50g
- Eggs, at room temperature - 2
- Vanilla extract - 1 Tsp

Steps:

Preheat oven to 325°. Line two large of baking sheets with parchment paper or a silicon mat.

In a bowl mix the $\frac{3}{4}$ cup/95g of flour, the 1 teaspoon of baking powder, the $\frac{1}{4}$ teaspoon of salt, the $\frac{1}{2}$ teaspoon of coffee granules and the $\frac{1}{2}$ teaspoon of cinnamon. (You may add a pinch of cardamom or nutmeg.)

Fill with water a large skillet halfway through and bring to simmer. Place the $\frac{3}{4}$ cup/190g of chocolate chips and the 8 tablespoons/114g of butter in a large glass or ceramic bowl. Place bowl on the water and with a silicon spatula stir until melted.

My recipe highlights:

Mixture should look shiny and the oil shouldn't be separated. Mix in the $\frac{1}{3}$ cup/34 g of Dutch process cocoa powder. Let it cool down.

Using a stand mixer with the whisk attachment or a hand mixer with the beaters, mix the $\frac{3}{4}$ cup + 1 TBSP/156g of natural granulated sugar, the $\frac{1}{4}$ cup/50g of light brown sugar and the 2 eggs in high speed (#8 in the Kitchen Aid) for 5 minutes, until mixture is foamy and creamy.

Extra notes:

Add the egg mixture to the chocolate mixture and mix well in a folding motion until homogeneous. Gently incorporate the flour mixture in a folding motion as well until no streaks of flour are visible.

Scoop batter with a medium cookie scoop or spoon and pour over the parchment paper on the baking sheet, leaving about two inches in between.

Bake between 9 to 10 minutes for fudgier cookies or 11 to 12 minutes for crispier cookies. Let it cool down for a few minutes on the baking tray and using a thin spatula (like a fish spatula) transfer to a cooling rack. Let them cool down completely, especially if you want a crispier cookies.

Sprinkle some fleur de sel or sea salt flakes on top.

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