

**Almond
Cinnamon
Chocolate Chip
Cookie (With
toffee :)**

Why I choose to make this cookie?

I love cookies and I love something that have a lot of flavors and taking your time to make it and “having all your thoughts when cooking something always gives it the best result.” - My Mother

So I decided to do an experiment myself over the past few weeks ending up for me to eat WAYY too much sweets due to covid. And I can't give those delicious cookies out to friends. I did experiment with different kind of butter, I did with different sugars and I've done multiple researches regarding which ingredients gives the cookie the best result.

Ingredient

Toffee

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter

$\frac{3}{4}$ cup light brown sugar, lightly packed

1 teaspoon kosher salt



Ingredient

Cookie Dough

1 cup (2 sticks) unsalted butter if salted butter reduced salt by $\frac{2}{3}$ tsp

4 ice cubes

$\frac{3}{4}$ cup granulated sugar

$1\frac{1}{2}$ cups light brown sugar, packed

2 teaspoons espresso powder

2 teaspoons kosher salt

$\frac{1}{2}$ teaspoon baking soda

2 large eggs

2 teaspoons vanilla extract

$2\frac{1}{2}$ cups all-purpose flour

6 ounces cacao chocolate bars or chocolate chip, chopped

2 tsp cinnamon more to taste

50g of sliced almond more to taste

Steps

For TOFFEE!!

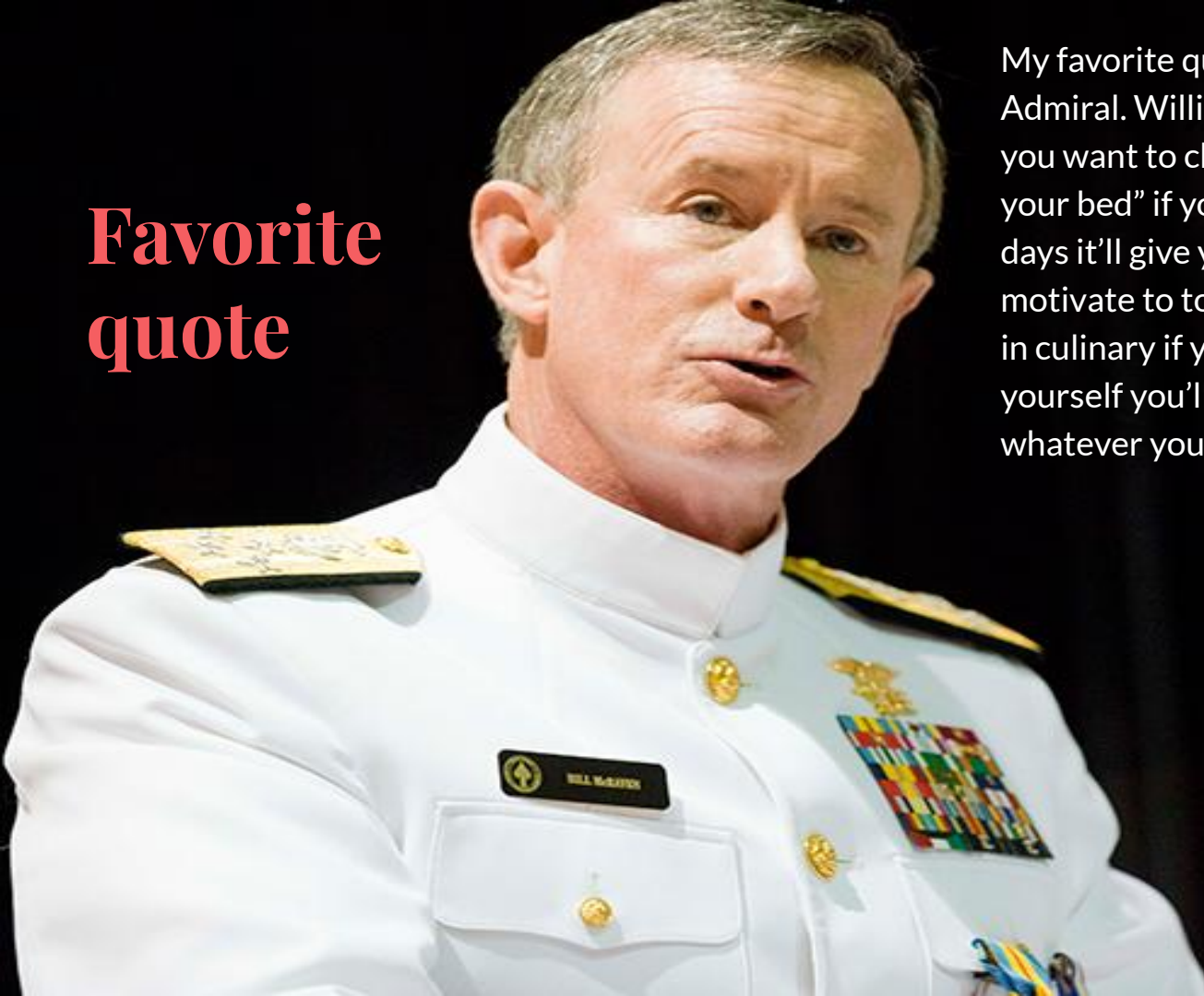
Melt butter, salt, and brown sugar in saucepan about 10 minutes and pour it over to the baking sheet with parchment paper.

Put the baking sheet in the FRIDGE for 30 minutes

COOKIES

1. Add the butter to a medium nonstick saucepan over medium-high heat. Until the butter turns dark brown and smells nutty
2. Add an ice cube to the butter and slowly let it melt. Add remaining ice cubes
3. In a large bowl, combine the granulated and brown sugar, espresso powder, salt, and baking soda.
4. Pour the brown butter into the sugar mixture
5. In a small bowl, whisk together the eggs and vanilla and cinamon. Pour into the sugar and butter mixture and whisk it
6. Add the flour and fold with a rubber spatula to incorporate until no flour seen
7. Break toffee into chunks and put in the plastic bag use the rolling pin or anything to break them into small pieces
8. Fold the crushed toffee and chopped chocolate and almond into the dough until evenly distributed.
9. Roll the dough into a ball to the size of your liking and put it onto a parchment-lined baking sheet. Wrap the baking sheet in plastic wrap, but leave a small opening at the corner of the tray.
10. Let the dough rest in the refrigerator for 3 days.
11. preheat the oven to 325°F (163°C). Line baking sheet with parchment paper.
Arrange the cookies on the baking sheets, leaving at least 2 inches of space between the cookies and away from the edges of the pan.
12. Bake the cookies until golden brown 18-20 minutes.

Favorite quote



My favorite quote of since forever is from a Naval Admiral. William H. McRaven. He stated that “if you want to change the world, start off by making your bed” if you do small task throughout the days it’ll give you a sense of pride and it’ll motivate to to do bigger tasks everyday. Just like in culinary if you clean your cooking space after yourself you’ll be more likely to succeed in whatever you cook or make.