



TINGLY SICHUAN PEANUT AND CHOCOLATE CHIP COOKIES



INGREDIENTS

- 16 oz/ 450g All-purpose flour, Sifted
- 1¼ tsp Baking soda
- 1½ tsp Baking powder
- 1½ tsp Coarse salt (Diamond Crystal Kosher salt)
- 2½ Sticks unsalted butter
- 8 oz/ 225g Light brown sugar
- 6 oz/ 170g Granulated sugar
- 2 Large eggs
- 2 tsp Natural vanilla extract
- 1-2 tsp Red Sichuan Pepper Oil (50 Hertz)
- 12 Oz / 340g Semi or bittersweet chocolate chips *(OR same amount of chopped chocolate. We used 6oz/170g 100% unsweetened chocolate and 6oz/170g 58% dark chocolate, chopped)*
- 10 oz (2 cans) Tingly 50Hertz Sichuan Pepper Peanuts, Chopped
- Maldon Sea Salt (sprinkle prior to baking)

INSTRUCTIONS

1. Sift flour, baking soda, baking powder and salt into a bowl. Set aside.
2. Cream butter and sugar together in a mixer until very light.
3. Add eggs one at a time and mix in well.
4. Stir in vanilla and oil.
5. Add flour mixture and mix until combined. (DK: Add the flour in stages so it doesn't get all over your kitchen counter!)
6. Scrape out the dough into a large mixing bowl and stir in chocolate chips and Tingly Sichuan Pepper Peanuts by hand.
7. Portion into mounds (about golf ball size) using a cookie scoop and drop onto a parchment or Silpat-lined baking sheet.
8. Refrigerate for 24 hours. You can also freeze the dough (well wrapped) to bake later.
9. When ready to bake pre-heat oven to 350 degrees.
10. Line cookie tray with parchment paper or place on a non-stick baking mat.
11. Sprinkle with flaky sea salt and cook for 18-20 minutes until golden brown.

Notes:

Enjoyed best when shared.

