Garam Masala & Chocolate Chunk Cookies



A Whisper of Cardamom by Eleanor Ford Garam masala & chocolate chunk cookies p.186

When musing on spices and flavour I had an idea for a garam masala cookie, then pushed it away as madness. After all, the spice blend is designed for finishing curries, lending bittersweet complexity from the nutmeg, cinnamon, pepper, cumin, cloves and coriander. Yet my mind was caught and, happily, I'm here to tell you it works. The blend offsets the dark chocolate whilst the nuggets of fiery crystallised ginger play off the warming heat that gives garam masala its name.

The best, squidgiest cookies enforce patience, as you need to rest the dough overnight to allow the flour to fully hydrate and the flavours develop. I then suggest cooking in batches as needed, as they are arguably at their finest warm from the oven whilst the kitchen still smells of baking butter and spices and the chocolate chunks sit in molten puddles.

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Makes 18-20 cookies

250g (12/3 cup) plain flour

1 teaspoon garam masala

1 teaspoon ground ginger

1 teaspoon baking powder

1 teaspoon bicarbonate of soda (baking soda)

1/2 teaspoon fine sea salt

150g (51/20z) dark chocolate, cut into chunks

100g (31/20z) crystallised ginger, cut into chunks

140g (50z) unsalted butter, at room temperature

140g (50z) dark muscovado or soft dark brown

sugar
100g (3½oz) caster sugar
1 egg
Sea salt flakes, for sprinkling

Line two baking sheets with baking parchment.

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Whisk together the plain flour, garam masala, ground ginger, baking powder, bicarbonate of soda and fine salt in a bowl. Stir through the chocolate and ginger chunks.

In a stand mixer with a paddle or bowl with a wooden spoon, cream together the butter and both sugars until well mixed but not aerated and fluffy. Beat in the egg well, then add the dry ingredients and mix through.

Using an ice cream scoop (I use one 4.5cm/1¾ inches in diameter), scoop out balls of the dough and space well apart on the baking sheets to allow room for spreading. Chill in the fridge overnight or for up to 2 days.

The next day, heat the oven to 180°C/160°C fan (350°F).

Sprinkle a little flaky salt over the top of each cookie ball. Still cold from the fridge, bake for 12 minutes. Cool on the sheets then store in an airtight tin.

Spice switch

Trade in the garam masala for other sweet and complex spice mixes such as hawaij, baharat, ras el hanout or advieh.

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