

# Sea Salt Cookies

RECIPE BY CPH GOOD FOOD

*This lovely chewy cookie is packed with chunks of delicious chocolate and walnuts.*

## MAKES 15-20 COOKIES

160g organic butter, softened

275g brown sugar

1 organic egg

250g plain flour

1 tsp. baking powder & ½ tsp. baking soda

¼ tsp. ground cinnamon (optional)

80g "Sea Salt" from Chocolate and Love,

chopped into big chunks

100g walnuts, coarsely chopped

(or nuts of your choice)

½ tsp. sea salt in the dough and

a pinch of sea salt to sprinkle

# 1

Using an electric mixer, whisk together the butter and brown sugar for about 5 minutes, until white and creamy. Add the egg and continue mixing for another 2 minutes until combined and smooth.

# 2

In a bowl mix together the flour, baking powder, baking soda, cinnamon, salt, chocolate and walnuts. Stir the flour-mix into the whisked butter/sugar, little by little, until just combined.

# 3

The cookie dough now needs to rest between 4-48 hours in the fridge. Shape the dough into a roll and wrap it in a piece of cling film.

# 4

Pre-heat the oven to 200°C (175°C for fan). Cut the cookie roll into 1cm thick slices. Leave a little space between the cookies. If you're fan of salty treats, sprinkle a small pinch of flaky sea salt on every cookie.

# 5

Bake the cookies for approximately 15 minutes or until golden around the edges, while still soft in the center.

*Enjoy!*



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