

# BLOMMER'S POKIE DOT COOKIES

Soft brown butter cookies with Pokies and chocolate chips

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## Ingredients

8 oz	Unsalted butter	1 large	Egg
10 oz	Flour	1 large	Egg yolk
½ tsp	Baking soda	2 tsp	Vanilla
½ tsp	Salt	1 c	Semi-Sweet Chocolate Chips
7 oz	Dark brown sugar	½ c	Blommer Chocolate Pokies

## Directions

1. Preheat oven to 350°F.
2. Line three sheet trays with parchment, set aside.
3. In a medium saucepan over medium heat, brown the butter. Once brown, transfer from the pan to a large bowl. Allow the butter to cool somewhat.
4. Whisk together the flour, soda, and salt in a small bowl.
5. Add the brown sugar to the warm browned butter and mix thoroughly with a whisk, careful not to incorporate air.
6. Whisk in the egg and yolk, and vanilla, making sure to fully emulsify.
7. Carefully fold the dry ingredients into the wet in three additions.
8. Add in the chocolate chips and Pokies and fold to combine.
9. Scoop onto the parchment lined baking sheets and bake in the preheated oven until set and barely beginning to brown on the edges, about 9 minutes.

Yield: about 60, 0.5 oz cookies



*Blommer*  
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