



Melted-Butter Chocolate Cookies

A quick, one-bowl chocolate cookie with crisp edges, a chewy center, and melty chips in every bite.

Preparation time

- **Total:** Approximately 30 minutes
- **Preparation:** 12 minutes
- **Cooking:** 12 minutes

Ingredients

- 184 g unsalted butter, melted
- 7 g kosher salt
- 1 g $\frac{1}{2}$ tsp baking powder
- 137 g egg yolk
- 160 g chocolate chopped into small chunks

Instructions

1. **Prep the oven & tray:** Heat oven to 180 °C / 350 °F. Line a baking tray with parchment.
2. **Mix wet:** In a bowl, beat the egg with the melted/soft butter until smooth. (Sweetness comes from the sweetened shredded coconut, so no extra sugar needed.)
3. **Combine dry:** In a second bowl, whisk plain flour and fine sea salt.
4. **Make the dough:** Fold the dry mix into the wet, then stir in the sweetened shredded coconut until evenly coated and clumpy. If too dry to hold, add 1–2 tsp milk/water; if too sticky, sprinkle a little flour.
5. **Portion:** Scoop heaped tablespoons (or use a small cookie scoop), press lightly into mounds or disks, and set 5 cm/2 in apart on the tray.
6. **Bake:** 10–12 minutes, until the edges are lightly golden.
7. **Cool & serve:** Let cookies cool on the tray 5 minutes, then transfer to a rack to cool completely. Enjoy!

Nutrition

The table below shows nutritional values per serving without the additional fillings.

Calories	140–180kcal
Carbs	18–24g
Protein	1–3g
Fat	6–10 g (saturated ~3–5 g)