

Triple-Chocolate Toffee Cookies

Dry Ingredients

- 185 g all-purpose flour
- 45 g dark rye flour
- 15 g malted milk powder
- 1/2 tsp (3 g) baking soda
- 1/4 tsp (1 g) baking powder
- 3/4 tsp (4 g) fine salt

Wet Ingredients

- 200 g unsalted butter, browned and cooled to 95–100°F (35–38°C) → yields approx. 160–165 g after water loss
- 170 g dark brown sugar
- 90 g granulated sugar
- 1 large egg (\approx 50 g)
- 1 large egg yolk (\approx 18 g)
- 2 tsp (8 g) vanilla extract

Chocolate Mix-Ins (~365 g total)

- 190 g dark or semisweet chocolate (60–72%), chopped into very large, jagged chunks larger than a quarter coin
- 110 g milk chocolate chips (30–45%) or bar chopped into chip-sized jagged pieces
- 65 g white chocolate bar, chopped medium-fine (slightly larger than chips)

Toffee (Full Batch – Use All in Dough)

- 45 g unsalted butter
- 45 g granulated sugar
- Pinch of salt

Toffee Instructions

1. Stir constantly until the mixture emulsifies (usually just until it begins to boil). Once it reaches a boil, stop stirring entirely.
2. Cook to 300–305°F (150–152°C), pour thinly onto parchment, cool, and break into jagged chip-sized or slightly larger pieces.
3. Dust lightly with flour before folding into the dough.
4. Use the full batch of toffee in the cookies.

Instructions

1. Brown the butter until deep amber and nutty. Cool to 95–100°F until thick, opaque, and still liquid.
2. Whisk browned butter with both sugars until glossy and smooth.
3. Add egg, yolk, vanilla, and malted milk powder; whisk to combine.
4. Combine dry ingredients and fold into the wet mixture just until combined.
5. Fold in all the chocolates and all the toffee. When scooping, fill the scoop halfway, press a large dark chocolate chunk into the back of the scoop, then fill the rest so it's encased.
6. Portion into 40–45 g dough balls (medium scoop). Chill for 30 minutes if soft. Makes approx. 20 cookies.
7. Bake at 375°F (190°C) on a parchment-lined dark pan for 8 minutes, rotating halfway.
8. Cool on the sheet for 1–2 minutes, then slide directly onto the counter (no rack).

Yield

Approx. 20 cookies (40–45 g each)