



Einkhorn & Spelt Chocolate Chip Cookies

Scaled for Custom scale • Target dough: 6,304 g • Hydration: 31.7%

Ingredients

- 1400 g wheat berries, Spelt
- 1400 g wheat berries, Einkhorn
- 896 g butter (2 american sticks)
- 800 g egg, whole (4 eggs)
- 68 g extract, vanilla (4 tsp vanilla extract)
- 24 g baking soda
- 24 g baking powder
- 48 g sea salt
- 20 g cinnamon, ground (2 tsp cinnamon, ground)
- 1000 g sugar, coconut
- 440 g syrup, date
- 184 g milk, whole (3 tbsp whole milk)

Directions

1. Mill the flour, then add the baking powder, baking soda, and sea salt to the flour - mixing it well with a whisk.
2. Cream the butter, coconut sugar, and date syrup together with the cookie paddle until the granules start to dissolve into the butter and the color lightens. This will take several minutes.
3. Slowly add one egg at a time to the mixing bowl while beating the butter sugar mixture, waiting a minute for the egg to fully incorporate before adding the next.
4. Slowly add the vanilla extract and continue to beat until incorporated.
5. Add the milk, dry ingredients and chocolate chips, and mix only until the flour has been incorporated into the wet ingredients, and no more. Over-mixing will result in a dense, tough cookie.
6. Preheat oven to 350 F convection, or 375 F non-convection
7. Scoop dough out using a cookie scoop, and place it on the tray, with space all around for spreading. The size of your scoop will determine how many cookies. I got 36 medium scoop sized cookies out of this batch.
8. Bake cookies on greased or lined cookie sheet for 8-10 minutes. Remove at 190 F (in the middle of the cookie) for soft cookies, remove over 200 F for crunchy cookies.
9. Let cool for a few minutes before transferring to a rack to cool.
10. Store in a container with cookies of the same kind so flavors don't cross.

Notes