

More than 1 hour

(+ chilling)

Makes 30 cookies

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Ingredients:

Topping:

- 2 slabs (150g each) white chocolate, chopped

Cookie dough:

- 1½ cups (225g) cake flour, sifted
- ¼ cup (30g) cocoa powder
- ¾ cup (90g) icing sugar, sifted
- ½ tsp (3ml) sea salt flakes
- ⅔ cup (200g) chilled butter, cubed
- 2 egg yolks
- ½ tsp (3ml) vanilla essence

Method:

1. Preheat oven to 120°C.
2. Place chocolate bits on a lined baking tray.
3. Bake for 50-60 minutes, smoothing out with a spatula at 10-minute intervals, until it's a golden-caramel colour and spreadable.
4. Blitz flour, cocoa powder, icing sugar and salt flakes in a food processor until well combined.
5. Add butter and blitz until mixture resembles coarse breadcrumbs.
6. Combine eggs and vanilla in a jug or bowl, then add to food processor in a thin stream until dough comes together.
7. Remove and roll dough into a 15cm flat disc. Wrap in clingfilm and chill in fridge for 5-10 minutes.
8. Roll cookie dough into 30 small balls and place on a lined baking tray.

9. Flatten balls slightly with your palm and make a small indent in the centre of each. Chill again for 10 minutes in fridge.
10. Preheat oven to 175°C.
11. Bake cookies for 10-12 minutes, remove and cool on a wire rack.
12. Dollop caramelised white chocolate on top of each cookie, filling the indent.
13. Cool completely before serving.
14. Store in an airtight container in a single layer for a week or two.

COOK'S NOTE: Lumpy caramelised chocolate? Use a stick blender or electric whisk to remove any lumps, adding a drop of vegetable oil or cream if needed.

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