

Galletas de Piloncillo con Chocolate Mexicano ~ Piloncillo Cookies with Mexican Chocolate



Cookie Dough

1 stick unsalted butter, melted

1 cup bread flour (If you don't have bread flour, all-purpose flour would be fine.)

½ tsp salt

½ tsp baking soda

2 TBSP granulated sugar

1 cup chopped piloncillo sugar*

1 egg

1 TBSP milk

1 vanilla extract

2 cup chopped Mexican chocolate (I recommend Taza Chocolate or Carlos V bars.)

→Heat the oven to 375°F. Melt the butter in a heavy-bottom medium saucepan over low heat.

→Sift together the flour, salt, and baking soda. Set aside.

→Pour the melted butter in a mixing bowl and add sugars. Cream the butter and sugars on medium speed until well combined. The butter may puddle slightly.

→Add the egg, milk, and vanilla and mix thoroughly until well combined. Slowly incorporate the flour mixture. When combined, stir in chopped chocolate.

→Chill the dough for about 15 minutes, the scoop onto parchment-lined baking sheets. Bake for 14 minutes. Cool completely and store in an airtight container.

Makes 14 cookies

NOTES:

- You could substitute dark brown sugar for the piloncillo, but it won't give you the same textural effect.
- I love this recipe because you don't have to let the butter soften.

