

Scalded Kamut Chocolate Chip Cookies

*I love the flavor of kamut flour in chocolate chip cookies—slightly nutty and sweet—but it can leave the texture a little gritty for my liking. After reading the latest Tartine bread book, I began playing with scalded grains in sourdough loaves. I loved how the kamut flavor was present without the gritty texture, so I applied that to these cookies. The texture is *chef's kiss.**

Makes 42 cookies* | Active Time: 40 minutes | Total Time: 2 ½ hours

Tools

Digital scale, tea kettle or pot, medium mixing bowl, large mixing bowl, whisk, spatula, parchment paper, two half sheet pans, freezer space

**This recipe makes a lot of cookies, but part of the recipe is freezing the dough. So if you don't need this many cookies right away, don't bake them all right away. You can save the dough in plastic containers or bags and bake as needed. This is super handy when you're heading to a party where you know there won't be a vegan dessert option.*

Ingredients

450g all-purpose flour
4g (¾ teaspoon) baking soda
12g (1 tablespoon) baking powder
10g (2 teaspoons) fine sea salt
200g boiling water
50g kamut flour
200g coconut oil (solid or liquid)
500g brown sugar
180g WowButter (soy nut butter)
or nut butter of your choosing
15g vanilla extract
400g vegan chocolate chips

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Instructions

1. In a medium bowl, whisk together the all-purpose flour, baking soda, baking powder, and sea salt.
2. Boil more water than is needed for this recipe (at least 300g). Set a large heatproof bowl on your scale and very carefully weigh out 200g boiling water into the bowl. Take the bowl off of the scale, set it on a steady surface, and grab a whisk. Add a small amount of the kamut flour and whisk vigorously. Add a little more kamut flour and whisk. Continue this process until all the kamut is mixed in and no lumps remain. Adding a little at a time ensures no large lumps of unmixed flour remain.
3. Add the coconut oil to the kamut porridge and whisk until combined and (if it was solid) no solid coconut oil remains. Add the brown sugar, WowButter or nut butter, and vanilla and whisk until thoroughly combined. At this point, the mixture should look a bit like caramel. If it is still hot, let it cool until it has reached room temperature, whisking every few minutes to ensure even cooling.
4. Using a spatula, fold the dry ingredients into the wet ingredients until just combined.
5. Add the chocolate chips and gently fold them into the dough. Cover and let rest for at least one hour.
6. Line sheet pan with parchment, and begin shaping the cookies into approximately 2 tablespoon balls—you can use a 1 ounce cookie scoop or eyeball it using a large spoon. Place the dough balls on the pan, close together but not touching. Once finished, cover with plastic wrap and transfer to the freezer for at least an hour or overnight.
7. When you are ready to bake, set oven racks to the TK and TK positions and preheat the oven to 375°F. Line a second baking sheet with parchment, divide the dough balls between the two baking sheets, and transfer the extra cookie dough to a plastic bag or container to save for later.
8. Bake for 16-18 minutes, rotating the pans top to bottom and turning 180 degrees halfway through.
9. Immediately after taking the cookies out of the oven, sprinkle the tops with flaked salt. Let the cookies cool for at least ten minutes on the baking sheets. Then enjoy!

