

# Chocolate Rye Molasses Cookies

240g Dark rye flour, such as Bob's Red Mill  
20g Unsweetened Dutch processed cocoa powder  
10g Baking soda  
5g Morton's Kosher Salt  
100g Granulated sugar  
66g Light brown sugar  
88g Blackstrap molasses  
1 Egg  
1t Vanilla extract  
113g Butter, melted  
113g 70% dark chocolate bar, chopped  
Demerara sugar for rolling the cookies in

Heat an oven to 350°

1. In a large bowl, add rye flour, cocoa powder, baking soda, and kosher salt. Whisk ingredients together and set aside.
2. In a separate bowl add granulated sugar, brown sugar, molasses, 1 egg, and vanilla extract. Whisk until smooth. Add the melted (but cool) butter and whisk to incorporate.
3. Switch to a rubber spatula and pour the wet ingredients into the dry. Use the spatula to fold ingredients together until a smooth dough forms with no dry patches. Last, fold in the chocolate chunks.
4. Scoop dough into 1.5T scoops and roll into smooth balls between your palms. Roll each ball in demerara sugar to completely coat and arrange on a parchment paper lined sheet tray. I fit 6 per tray staggering them to allow space for spreading.
5. Bake for 12 minutes. Let cookies cool completely on the tray.