

# Waffle Cookies

LAUREN CHATTMAN irons out a new baking technique.

I was trying to figure out a way to make cookies in 30 minutes when the idea hit me: a waffle iron. The tool cooks batter with heat from the top and the bottom, so why shouldn't the same hold true for cookie dough? The waffle iron caramelizes

and crisps both sides of the cookie while allowing the inside to stay moist and soft. Bittersweet chocolate and espresso powder give the recipe a sophisticated twist. *Lauren Chattman is a former pastry chef and author of Dessert Express.*

**Ingredients:**

- ½ cup unsalted butter, melted and cooled
- ½ cup firmly packed light brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 cup plus 2 tablespoons unbleached all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons instant espresso powder
- 1 cup bittersweet chocolate chips or chunks

**Step 1:** Heat waffle iron. In a large bowl, whisk the butter and sugars until smooth. Whisk in the egg and vanilla.

**Step 2:** Stir in flour, baking soda, salt, and espresso powder, then the chocolate chips. Coat the waffle iron with nonstick cooking spray. Use a tablespoon to portion out a cookie onto each waffle square. Close the iron and cook until beginning to brown, about one and a half to three minutes. Transfer cookies to a wire rack and repeat with the remaining dough.

## Tutu's Super-Crispy Sugar Cookies

ACTIVE: 20 MIN; TOTAL: 1 HR  
MAKES 2 DOZEN COOKIES

- 2 sticks unsalted butter, at room temperature
- ¾ cup sugar
- ¾ teaspoon kosher salt
- ¾ teaspoon baking soda
- 1 tablespoon pure vanilla extract
- 2 cups all-purpose flour
- 1½ cups Rice Krispies cereal

1. Preheat the oven to 300°. In a large bowl, using an electric mixer, beat the butter with

the sugar and salt until smooth and fluffy. Mix the baking soda with the vanilla, then add to the butter mixture. Add the flour, 1 cup at a time, mixing well between additions. Gently stir in the Rice Krispies.

2. Lightly butter 2 baking sheets. Spoon 2-tablespoon-size mounds of cookie dough onto the prepared baking sheets, spacing them about 3 inches apart. Bake for 15 minutes, then remove the pans from the oven. Gently flatten the cookies with a spatula. Rotate the pans from top to bottom and front to back and continue baking until the cookies are lightly cracked on the top and golden brown on the bottom, about 25 minutes longer. Let cool slightly, then transfer to racks to cool completely.