



Double Chocolate Toasted Graham Cracker Cookies

Makes: 15 cookies

Prep Time: 20 minutes Bake Time: 15 minutes per sheet

Total Time: 1 hour & 20 minutes

Ingredients

- 1/2 cup walnuts
- 1 cup unsalted butter
- 3/4 cup ground graham crackers (about 6 sheets of graham crackers, crushed)
- 1 & 1/2 cups all-purpose flour
- 1 cup old-fashioned rolled oats
- 1 tsp baking soda
- 3/4 tsp kosher salt
- 1/2 tsp ground cinnamon
- 3/4 cup dark brown sugar, packed
- 3/4 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 3 ounces milk chocolate, finely chopped
- 3 ounces 78% dark chocolate, roughly chopped
- Flaky sea salt, for sprinkling

Instructions

Preheat the oven to 350°F and line a small baking sheet with parchment paper. Scatter the walnuts and bake for 8-10 minutes or until fragrant.

While those roast, add the butter to a saucepan over medium heat. Melt down and stir until it turns from yellow, loud, and bubbly to amber, quiet, and frothy. Pour the brown butter into a measuring glass where it should measure between 3/4 cup and 1 cup. Place in the refrigerator to cool down.

In a clean skillet set over medium heat, add the ground graham crackers. Stir until graham crackers are darkened and toasted, about 5 minutes. Transfer the graham crackers to a small dish and set aside. Also chop the walnuts when they're done roasting.

In a medium bowl, whisk together the flour, oats, baking soda, salt, and cinnamon.

In a large mixing bowl, whisk together the sugars and cooled brown butter. It's OK if it's still a little warm, just not piping hot. Mix in the eggs and vanilla. Whisk vigorously until the dough turns light and velvety.

Pour in the graham crackers and dry ingredients. Switch to a rubber spatula and fold the dough to combine. Right before the dough fully comes together, dump in the chopped chocolate and walnuts and fold to bring the dough together. Let the dough rest at room temperature for about 15 minutes.

Using a large cookie scoop (3 tbsp worth), scoop the dough out onto a large baking pan lined with parchment paper. Try to scoop with a large chunk of dark chocolate on top. Space the cookies well apart as they spread quite a bit.

Bake one sheet at a time for 12-15 minutes or until the edges are golden and the center looks pale, puffed, and slightly underdone. Transfer the cookies to a cooling rack and continue baking the rest of the batch.

When they're all done, sprinkle with a light pinch of sea salt and enjoy!

Recipe from Butternut Bakery Blog