



Chocolate & Wild Bergamot Cookies

makes about 2 dozen

lightly adapted from Tama Matsuoka Wong

- 1 1/2 cups lavender bergamot tips (top leaves and tender stems only)
- 3/4 cup granulated sugar
- 1 1/4 cup (10 ounces) unsalted butter, at room temp
- 3/4 cup light brown sugar
- 2 large eggs
- 1 3/4 cup all-purpose flour (if using gluten-free, C4C is recommended)
- 1 1/4 cup cocoa powder, sifted
- 2 teaspoons baking soda
- Maldon salt for finishing

Combine wild bergamot and granulated sugar in a food processor and grind into a fine texture; there should be no discernible pieces of wild bergamot left.

In the bowl of a stand mixer, cream butter with brown sugar and wild bergamot sugar. With the mixer still running, add eggs one at a time until fully incorporated.

In a separate bowl, whisk together the flour, cocoa powder and baking soda. With the mixer on low, add the dry ingredients to the butter-sugar mixture in 1/2 cup increments, until it's all fully incorporated. Wrap the dough in saran wrap and chill for 30 minutes. Meanwhile, preheat oven to 350°.

Scoop the dough using an ice cream scoop or large spoon and roll into 1 1/2" balls with your hands. Place the dough balls 1" apart on a parchment-lined baking sheet. Sprinkle each one with a little Maldon salt and press gently with your fingertips to embed it slightly. Bake 5 minutes. Rotate the tray and bake another 5 minutes.