

Barley and Rye Chocolate Chips Cookies

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Yield about 2 dozen cookies

$\frac{3}{4}$ cup butter

1 cup white sugar

$\frac{1}{4}$ cup dark brown sugar

1 egg

1 egg yolk

2 tsp vanilla extract

$\frac{1}{2}$ cup barley flour

1 $\frac{1}{25}$ cups rye flour

1 tsp baking soda

$\frac{1}{4}$ tsp baking powder

$\frac{1}{2}$ tsp salt

2 cups bittersweet chocolate chip cookies

Preheat the oven to 350 degrees F

Combine the flours, baking powder, and salt in a bowl. Stir with a fork or sift the mixture to ensure it is thoroughly combined

Cream the butter and sugars together until smooth in a stand-up mixture or with a hand mixer, about 5 minutes. Add the eggs and vanilla extract. Mix until well combined. Using the low speed setting on the mixer, add the flour mixture and mix until the flour is just combined. Mix in the chocolate chips until they are evenly distributed into the cookie dough. You want to make sure you do not over mix the dough.

Depending on what size cookies you want, scoop the cookie dough on a baking sheet lined with parchment paper or with a silicon baking mat. Slightly press down the dough to have more uniform round cookies. Bake the cookies for about 10 minutes in a 350 degree oven.

If you want cookies that have less of a spread, refrigerate the cookie dough for about 12 hours, then scoop and bake. You can bake off some of the cookie dough when you make the dough and chill the rest. The dough will hold for about 72 hours in a refrigerator.