



## The Best Chocolate Chewy Nougat Cookies

- - 240 g plain (all purpose) flour
  - 35 g cocoa powder sifted
  - 1 tsp instant espresso powder
  - 1 tsp bicarbonate of soda
  - 1.5 tsp cornflour
  - ½ tsp salt
  - 180 g unsalted butter softened
  - 200 g light brown muscovado sugar
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- 1 large egg
  - 1 egg yolk
  - 1 tsp vanilla extract
  - 1 tsp almond extract
  - 150 g plain nougat chopped into small chunks
  - 85 g milk chocolate chips

### Instructions

1. Place the flour, cocoa powder, espresso powder, bicarbonate of soda, cornflour and salt in a bowl and mix together.
2. In a separate large bowl, beat together the butter and sugar until creamy. Add the egg, egg yolk, vanilla extract and almond extract. Whisk again until combined. Now add the flour mixture and fold everything together using a wooden spoon.
3. Add the nougat and chocolate chips and mix again. Cover and chill for at least 2 hours (up to 2 days), to allow the flavours to develop, and the dough to firm up (stops the cookies from spreading too much during baking). NB roll into balls before too chilled!
4. Once the dough has chilled, Roll the dough into a ball with your hands, then squeeze the ball slightly to form a slight cylindrical shape. Place, standing up on the baking sheet (this shape also helps to ensure thicker cookies). Repeat until you have used all the dough – you should get 20-22 cookies, approx. 5-6 on each baking sheet.
5. Place in the oven (170 oC) and cook for 10 minutes. Take out of the oven and leave to cool completely on the baking tray (if you try to remove too early, the nougat will stick). Once cooled, remove with a spatula before serving.

### Recipe Notes

**Make ahead:** These cookies taste better when the dough is made ahead. Refrigerate the dough for minimum 2 hours and up to 2 days, then roll into balls (or you could refrigerate for 2 hours, roll into balls, place on a covered tray and refrigerate again for a further day or two)

**Freezing Cookie Dough:** Once you've refrigerated and rolled the dough into balls, place on a tray and freeze (try not to let them touch). Once frozen, transfer to a sealed bag or covered box. Store for up to 3 months. Cook from frozen. I sometimes add an extra minute to the cooking time, but this isn't essential.

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