

## **MOKONUT'S RYE CRANBERRY CHOCOLATE CHIP COOKIES**

*(from [Dorie Greenspan through New York Times](#))*

130 grams rye flour (I used dark rye)  
85 grams all-purpose flour  
1 teaspoon baking powder  
 $\frac{3}{4}$ teaspoon fine sea salt  
 $\frac{1}{2}$ teaspoon baking soda  
10tablespoons (140 grams) unsalted butter at room temperature  
100 grams sugar  
100 grams light brown sugar  
1large egg  
 $\frac{1}{3}$ cup (50 grams) poppy seeds  
 $\frac{2}{3}$ cup (80 grams) moist, plump dried cranberries  
113 grams bittersweet chocolate, chopped into chunks  
Flake salt, such as Maldon, for sprinkling

Whisk together the rye flour, all-purpose flour, baking powder, sea salt and baking soda; set aside.

Working with a mixer beat the butter and both sugars together on medium speed for 3 minutes, until blended; scrape the bowl as needed. Add the egg, and beat 2 minutes more. Turn off the mixer, add the dry ingredients all at once, then pulse the mixer a few times to begin blending the ingredients. Beat on low-speed until the flour almost disappears, and then add the poppy seeds, cranberries and chocolate. Mix only until incorporated. Scrape the bowl to bring the dough together.

Have a baking sheet lined with parchment, foil or plastic wrap nearby. Divide the dough into 15 pieces (I made 16), roll each piece into a ball between your palms and place on the baking sheet. Cover, and refrigerate the dough overnight or for up to 3 days.

When you're ready to bake, center a rack in the oven, and heat it to 425. Line a baking sheet with parchment paper and arrange the cookies on the sheet, leaving 2 inches between each cookie. Sprinkle each cookie with a little flake salt, crushing it between your fingers as you do.

Bake the cookies for 10 minutes, pull the baking sheet from the oven and, using a metal spatula, a pancake turner or the bottom of a glass, tap each cookie lightly. Let the cookies rest on the sheet for 3 minutes, then carefully transfer them to a rack. Serve after the cookies have cooled for about 10 minutes, or wait until they reach room temperature.