
BARLEY FLOUR CHOCOLATE CHIP COOKIES



INGREDIENTS

- 1½ cups barley flour
- ½ tsp baking powder
- ½ tsp fine sea salt
- ½ cup unsalted butter, softened
- 1 cup lightly packed brown sugar
- 1 large egg + 2 yolks
- 1 tsp vanilla extract
- 5 oz semi-sweet chocolate chips

PREPARATION

- Whisk flour, baking powder, and salt.
- In another bowl, cream butter and sugar until light and fluffy.
- Mix in egg, yolks, and vanilla.
- Stir in dry ingredients until just combined.
- Fold in 4 oz of chocolate chips; chill dough for at least 1 hour (or overnight).
- Preheat oven to 350°F and line 2 baking sheets.
- Roll 1½ tbsp dough balls, top with reserved chocolate chips.
- Bake 8–10 min (10–12 for larger cookies) until centres are almost set.
- Optional: sprinkle with flaky salt.

Tip: Chill dough before baking for best texture.