

Adobo Chocolate Chip Cookies

Recipe from [Abi Balingit](#)
Adapted by [Genevieve Ko](#)



Kerri Brewer for The New York Times. Food Stylist: Simon Andrews.

Time 2 hours

Rating 4 ★★★★★ (55)

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These cookies amaze with a salted caramel richness that comes from bay leaves, soy sauce and vinegar, key ingredients in many savory **Filipino adobo** dishes, bound by toasty brown butter. This chocolate chip cookie recipe is adapted from “Mayumu: Filipino American Desserts Remixed” (Harvest, 2023) by Abi Balingit. In it, she writes of her “insatiable desire for new combinations of sweet, salty, savory, sour and umami in desserts,” and this cookie hits all of those notes. But Ms. Balingit balances those seasonings so no single flavor distracts from the thrill of tasting something familiar with a totally new depth. Crisp around the edges and soft through the centers, they also have a fruity, aromatic pop of pink peppercorns on top. —**Genevieve Ko**

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INGREDIENTS

PREPARATION

Yield: About 20 cookies

- 1 cup/228 grams unsalted butter
- 2 fresh bay leaves or 4 dried bay leaves
- 2¼ cups/306 grams all-purpose flour
- 1 teaspoon baking soda
- 1 packed cup/220 grams dark brown sugar
- ¾ cup/150 grams granulated sugar
- 1 large egg plus 1 large egg yolk, at room temperature
- ¼ cup/66 grams soy sauce
- 2 teaspoons vanilla extract
- 1 teaspoon apple cider vinegar
- 10 ounces/290 grams dark chocolate, coarsely chopped
- 1 tablespoon pink peppercorns
- Flaky sea salt, for sprinkling

[Add to Your Grocery List](#)[Ingredient Substitution Guide](#)[Nutritional Information](#)**Step 1**

Place the butter and bay leaves in a medium saucepan. Cook over medium-low heat, stirring frequently, until the butter melts and the specks of milk solids turn golden brown, 5 to 7 minutes. Immediately pour the brown butter into a large bowl and discard the bay leaves. Set aside until cool enough to touch, about 10 minutes.

Step 2

Meanwhile, in a medium bowl, mix the flour and baking soda until the baking soda is evenly distributed.

Step 3

Add both sugars to the cooled butter and mix by hand until well combined. Mix in the egg, egg yolk, soy sauce, vanilla and vinegar. Gently mix in the flour mixture until no floury streaks remain. Stir in the chocolate until evenly distributed.

Step 4

Cover the bowl with plastic wrap or a lid and chill the dough in the fridge for at least 30 minutes or, ideally, overnight to allow more time for the flavors to meld. (If you have time for an overnight rest, the baked cookies will have an intense caramel flavor.) If the dough has rested overnight, let it sit at room temperature for 30 minutes to make it easier to scoop into balls.

Step 5

Position a rack in the middle of the oven and heat the oven to 350 degrees. Line 2 to 3 baking sheets with silicone mats or parchment paper.

Step 6

In a small skillet, toast the pink peppercorns on low heat until they start to smell fragrant, 2 to 3 minutes. Coarsely crush the peppercorns with a mortar and pestle or by pressing with a heavy skillet on a cutting board.

Step 7

Using a 3-tablespoon cookie scoop, portion the dough into balls. Place about 6 balls on a prepared sheet, making sure to leave at least 2 inches of space between the balls. Place the bowl of remaining cookie dough back in the fridge until the first sheet is done baking.

Step 8

Sprinkle some of the crushed pink peppercorns and flaky sea salt on top of the dough balls before popping the baking sheet into the oven.

Step 9

Bake for 10 to 12 minutes, until the edges of the cookies are golden brown, then drop the sheet against the oven rack (or another sturdy rack or surface) from a height of 5 inches to create outer ripples in the cookies. Set the baking sheet on a wire rack to cool completely. Repeat the process with the remaining cookie dough and lined baking sheets.

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COOKING NOTES

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Sid 9 hours ago

When I first saw this recipe of the day, I thought it was an early April Fool's joke, but... no. Try these. They're a life-changing experience. Take note of your soy sauce's sodium content before using that full 1/4 cup, though. My Japanese Kikoman has 3,720 mg of sodium in that amount, and a teaspoon of salt is around 2,300 mg. Most brown butter cookie recipes use half the salt that this one winds up calling for. 3 tablespoons of soy sauce (about 1.5 tsp salt) was perfect for me.

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Credits

Adapted from "Mayumu: Filipino American Desserts Remixed" by Abi Balingit (Harvest, 2023)


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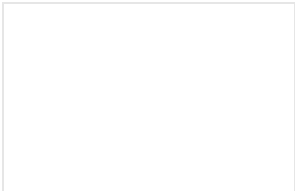


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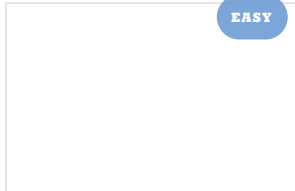


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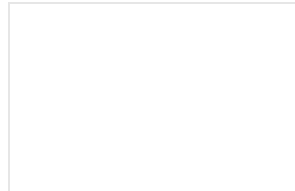
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4 hours, plus cooling 




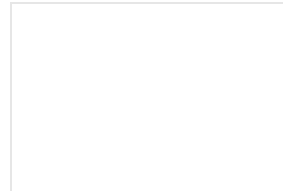
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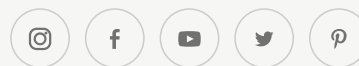


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