



Sumac Cookies

FROM THE KITCHEN OF:  Way Public Library



INGREDIENTS:

1 lb. dark chocolate (70% cacao), chopped (2 2/3 c.)
1/3 c. extra-virgin olive oil
3/4 c. all-purpose flour
2 tsp. ground sumac
1 1/2 tsp. kosher salt
1 tsp. baking powder
4 large eggs
1 c. granulated sugar
1/2 c. packed light brown sugar
1 pinch flaky sea salt, for garnish

DIRECTIONS:

1. Preheat the oven to 350°F. Line two pans with parchment paper.
2. Set a medium metal bowl over a small pot of simmering water. Put the chocolate & olive oil in the bowl & heat, stirring as needed, until melted & well combined. Remove the bowl from the heat.
3. In a medium bowl, whisk together the flour, sumac, kosher salt, & baking powder.
4. In a large bowl, whisk together the eggs, granulated sugar, & brown sugar until thick and lightened in color. Whisk in the melted chocolate mixture, then gently fold in the dry ingredients until a smooth dough forms. Cover & refrigerate for 45 minutes.
5. Scoop the dough into 2-tbsp. balls, roll with your hands to smooth & place on the prepared sheet pans 2 in. apart. Sprinkle a pinch of sea salt over each. Bake, rotating the pans halfway through, for 10 to 12 minutes, until the cookies are puffed & just starting to crack on the surface. Let cool completely on pans & serve.



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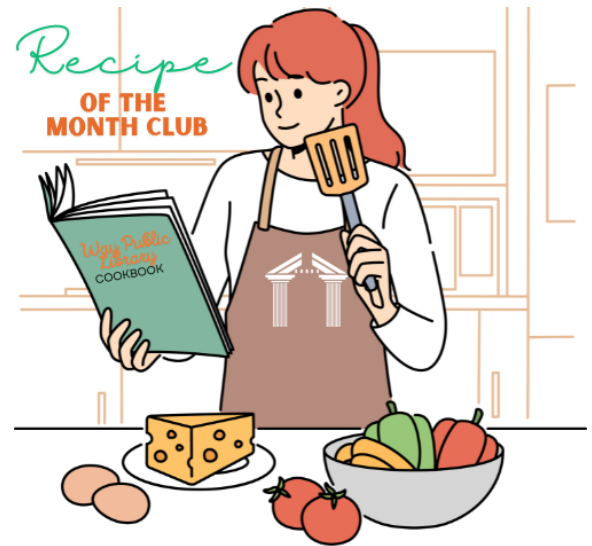
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Sumac has a long history of use in many cultures and regions, including the Middle East, Europe, and North America. Native to the Middle East, sumac has been used throughout the region for centuries in a plethora of ways.

In ancient Greek and Roman times, sumac was used to dye wool and tan leather. It was also used in alternative medicine for its believed antioxidant and antimicrobial properties. Today, sumac is still a household ingredient in Middle Eastern cooking and is used, both in its fresh form as a berry and in its dried form as a powder, for its natural sour flavor.

While sumac doesn't have a strong aroma, its taste is pleasantly sour and slightly tangy.

With its bold, astringent quality, its flavor is often compared to lemon or vinegar.



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