Jake Cohen's Sumac Brownie Cookies

Makes 24 cookies

- 8 ounces dark chocolate, finely chopped
- 4 tablespoons unsalted butter
- ⅔ cup light brown sugar
- ⅓ cup granulated sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- ¾ cup all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 2 teaspoons ground sumac
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1 cup milk or dark chocolate chips
- Flaky sea salt, for garnish

1. Preheat the oven to 350°F and line two sheet pans with parchment.

2. In a medium heatproof bowl, combine chocolate and butter. Set the bowl over a saucepan of simmering water, making sure the bottom of the bowl does not touch the water, and stir until the chocolate is completely melted and the butter is incorporated.

3. Meanwhile, in a large bowl, whisk together brown sugar, granulated sugar, vanilla, and eggs until smooth. Slowly whisk in the melted chocolate mixture to combine.

4. In a small bowl, stir together the flour, cocoa powder, sumac, baking powder, and salt, then add to the batter. Switch to a rubber spatula and fold in until just incorporated, then fold in the chocolate chips.

5. Scoop 2 tablespoon-sized scoops and place 3-inches apart on prepared sheet pans. Garnish with flaky sea salt. Bake, rotating halfway through, for 8 to 10 minutes, until the tops have crackled with a matte finish. Let cool for 5 minutes, then serve warm.