

The Drunken Cookie - With Dried Currants, Spices... And Rum!

Ingredients:

Difficulty: Easy
(makes about 45 cookies)

250 gr. dried black currants*
4 tbsp rum
8 dl (or 480 gr.) all-purpose flour
1 tbsp cacao
1 tsp baking powder
1/2 tsp baking soda
1 tsp vanilla sugar
1 tsp ground ginger
1 tsp ground cinnamon
1 tsp ground nutmeg
1 tsp ground allspice
a pinch of salt
250 gr. butter, softened in room temperature
3 dl + 2.5 tsp (or 250 gr.) granulated white sugar
zest of 1 orange
zest of 1 lemon
1 large egg
300 gr. dark chocolate, finely chopped (or even better, grated)(I used 47% Fazer dark chocolate)

*If you don't know where to find them in Helsinki, read the story in the blog post.

Instructions:

1. In a medium bowl, put dried currants and rum and mix. Let them soak at least for 10 minutes.
2. In a medium bowl, put dried ingredients (in the list above, starting with flour, ending with salt) and whisk. Set aside.
3. In a mixing bowl, put soft butter and sugar and whisk for about 3-4 minutes in medium high speed, until you get a creamy mixture.
4. Add orange and lemon zests and continue beating. Scrape the sides if needed.
5. Add egg and continue beating until incorporated. Again, scrape sides if needed.
6. Add dry ingredients mixture from step 2. Beat until incorporated. Scrape sides if needed.
7. Add soaked currants and chocolate and beat until incorporated.
8. Go hands in into the cookie batter and knead a little to get a smooth dough.
9. Take BIG walnut size pieces from the batter (I made each as 30 gr.), roll into a ball in your hand and put on an oven tray with a baking paper. Put each cookie about 2 cm away from each other.

Put ready trays in the fridge for 1 hour.

10. In the meantime, preheat the oven to 190C. When 1 hour fridge time passes, put the cookies in the oven, in medium rack (in a few batches unless you have a massive oven - keep the remaining cookies in the fridge until their turn in the oven comes) and bake for 18-20 minutes, or until the top is quite firm. When ready, take them out of the oven and let them cool for about 10 minutes, then transfer to a wire rack to fully cool (if you can resist eating 1 or 2 in the meantime, ehm ehm..). Enjoy with fresh tea or coffee!