

Chocolate Truffle Cookies—inspired by Thomas Haas and provided by rouxbe.com, an online cooking school

- ½ pound bittersweet chocolate – the better the chocolate, the better the cookie
- 3 Tablespoon unsalted butter (room temperature)
- 2 large eggs
- 1 Tablespoon honey (rouxbe.com suggests blackberry honey as a preference)
- ⅓ cup granulated sugar
- 2 teaspoons Dutched cocoa powder
- 1 pinch sea salt
- ⅔ cup finely ground almonds (Bob's Red Mill sells this.)
- ⅓ cup sugar (approx.)
- ¼ cup icing sugar (optional)

Finely chop the chocolate. Melt it on low heat over a double boiler. Remove from the heat and add the butter. Mix until melted and evenly combined.

With a mixer, beat the eggs and slowly add the sugar and honey until the mixture is light and it falls into thick, smooth ribbons, about 10 minutes.

Gently fold one-third of the egg mixture into the chocolate mixture until just combined. Then gently fold in the remaining two-thirds.

In a small bowl, mix the cocoa powder, salt and ground almonds together. Gently fold into the chocolate mix.

Cover the surface of the dough with plastic wrap and then cover bowl with plastic wrap. Refrigerate overnight (or for at least 5 hours).

Using a small ice cream scoop, form the dough into balls. If you do not have a small scoop, then just use a small spoon to evenly scoop out the mixture. Once done, refrigerate (or even freeze) the chocolate balls for a few minutes. This will help keep the cookies from flattening out during baking.

Preheat the oven to 325° F (163° C). Line a baking sheet with parchment and set aside.

Next, place the sugar onto a small tray or plate. Roll each ball into the sugar and place onto the baking sheet, about 2 inches apart.

Bake the cookies for 12 to 15 minutes, or until the centers are moist but no longer wet. The cookies will continue to cook as they sit (they are best when just cooked through and not over-baked).

Cool slightly and sprinkle with icing sugar. These cookies are great when served slightly warm.