

## Chocolate Wafers

Makes about 30

### Chocolate Wafers:

- 130 g all purpose-flour
- 50 g unsweetened cocoa powder
- ¼ tsp baking soda
- ¼ tsp salt
- 85 g unsalted butter, room temperature
- 135 g light brown sugar, firmly packed
- 100 g granulated white sugar
- 1 tsp vanilla extract
- 1 large egg white, at room temperature



### Chocolate Wafers

1. In a bowl, sift or whisk together the **flour**, **cocoa powder**, **baking soda**, and **salt**.
2. In the bowl of an electric stand mixer, fitted with the paddle attachment, beat the **butter** until smooth.
3. Add the **sugars** and **vanilla** extract and beat on medium high speed until light and fluffy (**about one minute**). Scrape down the sides and bottom of the bowl as needed.
4. Beat in the **egg white**.
5. Add the **flour mixture** and beat just until incorporated.
6. Place the batter on the counter and, using your hands, evenly form the dough into a log shape that is about 20 cm long. Carefully wrap the dough in plastic wrap, and fold or twist the ends. Try not to flatten the log. Refrigerate until firm. This will take **several hours or you can even chill it overnight**. You can also freeze the log for about one month. Defrost in the refrigerator overnight.
7. Preheat oven to **180°C**. Line two baking sheets with parchment paper.
8. Place the cookie log on a cutting board and, using a sharp knife, slice the log into about 6-cm thick wafers. Place the wafers on the baking sheet, spacing about 5 cm) apart.
9. **Bake for approximately 10 - 12 minutes** or until the cookies puff and the tops of the cookies have cracks (ripples).
10. Remove from oven and place on a wire rack. Let the cookies cool on the baking sheet for **about 5 minutes** before removing to a wire rack to cool completely. Can be stored in an airtight container, at room temperature, for about 10 days. They can also be frozen.

<https://www.joyofbaking.com/ChocolateWafers.html>