

Einkorn Chocolate Chunk Cookie Bowls

by Sierra Waters

Equipment

(4) 6 oz. ramekins
1 sheet pan

Cooking Time: 18 minutes for underbaked, 20 almost fully baked

Yield: 4 servings

Ingredients

5 tablespoons salted butter, melted

¼ cup coconut sugar

2 egg yolks

1 teaspoon vanilla

½ cup + 3 tablespoons [all-purpose Einkorn flour](#)

¼ teaspoon baking soda

½ cup (3.175 oz) dark chocolate bar 70%, chopped (My favorite chocolate is [Tony's Chocolonely Dark Chocolate](#))

Instructions

1. Preheat the oven to 325 degrees F.
2. Combine melted butter, coconut sugar, egg yolks, and vanilla in a mixing bowl.
Use a spatula to mix the ingredients until incorporated and smooth.
3. Add einkorn flour and baking soda and mix until no flour lumps remain.
4. Lastly, add the chopped dark chocolate chunks to the dough and combine until the chocolate is evenly distributed throughout.

5. Using a spoon, divide the dough evenly between the four ramekins. Press the dough gently in an even layer to fill the bottom of each ramekin. Place the ramekins on a sheet pan and bake for 18 minutes for an underbaked cookie or 20 for an almost fully baked cookie. The cookies should be slightly puffed and lightly golden brown around the edges. Take the cookies out of the oven and let them cool for a few minutes before serving. Eat while warm with a large scoop of vanilla ice cream, and enjoy!