

## **Chocolate Chip Cookies with currants, allspice, and fleur de sel**

You'll see Tollhouse's influence here. That said, I've doused these cookies with allspice, speckled them with currants, reduced the sugars, and blended in oats. Because I needed a ton of cookies for a potluck and various gifts, this recipe yields a lot. Please make the full quantity of batter, and freeze most in balls after scooping, or else cut the recipe in half. Just don't forgo the fleur de sel on top.

Makes 110 cookies

2 cups (dried) currants  
3 cups all-purpose flour  
1-3/4 cups old fashioned rolled oats, pulsed a few times in a food processor (do not turn to flour)  
5 teaspoons ground allspice (I used Jamaican)  
2 teaspoons baking soda  
1-1/2 teaspoons sea salt  
1 pound unsalted butter, at room temperature  
1 cup granulated sugar  
1-1/4 cups brown sugar  
2-1/2 teaspoons vanilla  
4 eggs, at room temperature  
3 cups semi-sweet morsels  
Fleur de sel, for sprinkling

Preheat the oven to 375 degrees. Line several rimmed baking sheets with parchment or silicone liners.

Bring a kettle of water to a boil. Place the currants in a small bowl. Cover with boiling water. Let stand while you prepare the batter.

In a large mixing bowl, whisk the flour, oats, allspice, baking soda, and sea salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, two sugars, and vanilla until creamy. Beat in the eggs, one at a time, until fully incorporated. With the mixer on low speed, beat in the flour/oat mixture in three additions. Remove the mixing bowl from its apparatus. Drain the currants and pat dry with paper towels. Fold the currants and chocolate chips into the batter, sweeping the bottom of the mixing bowl to ensure you've incorporated any floury bits.

Using a 1-1/2 inch scoop, divide the batter among the prepared baking sheets. (Bake as many as you want. Freeze the remaining scooped, unbaked dough until hard. Then transfer to a freezer-safe bag and keep frozen until ready to bake.)

Bake in the upper two thirds of the oven (not on the bottom rack!) for about 12 minutes, until golden brown, reversing the baking sheets halfway through. Sprinkle with fleur de sel while still warm.