



MONKEY WRENCH COOKIES

These cookies are a revelation, akin to Nirvana's and Foo Fighters' monumental impact on rock. Each bite combines a vibrant mix of espresso, luxurious toffee, and a hint of sea salt, leaving you exhilarated like after an unforgettable concert encore. Inspired by a profound Foo Fighters performance of "Everlong," this recipe captures that indescribable post-show euphoria.

[DOWNLOAD RECIPE](#)

Yield: 12 cookies

Ingredients

- 2 sticks unsalted butter
- ½ cup granulated sugar
- 1 cup brown sugar, tightly packed
- 2 ¾ cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon instant espresso powder (optional, but highly recommended)
- 1 teaspoon cinnamon
- ½ teaspoon baking powder
- 2 eggs plus one egg yolk
- 2 teaspoons vanilla extract
- 1 cup toffee bits
- 1 cup chocolate chips
- Flaky sea salt for finishing

Directions for Monkey Wrench Cookies

- Melt butter in a saucepan over medium heat, stainless steel works best
- Swirl occasionally until brown bits form at the bottom of the pan and the butter is amber in color
- Remove from heat and pour into mixing bowl, scraping the pan with a spatula to get all brown bits into the bowl
- Add sugars and stir to combine
- Set aside and let cool to room temperature
- In a separate bowl, combine flour, baking soda, salt, espresso powder, baking powder and cinnamon
- Once the butter mixture is cool, whisk in eggs, yolk, and vanilla until combined
- Gradually add flour mixture to butter mixture and stir until combined
- Stir in chocolate chips and toffee bits
- When the dough is completely mixed, throw some flour on a clean counter and roll it into a 2 inch-diameter log (this will make it easier to slice it out into smaller discs)
- Wrap dough with plastic and refrigerate for at least 24 hours
- Remove dough from fridge and let sit at room temperature for 1 hour before baking
- Preheat the oven to 350 degrees and line the baking sheets with parchment paper
- Slice dough log into small discs, about 3 tablespoons each
- Bake 12-14 minutes, no longer than 20 minutes, or until a darker golden brown (remember, it's got brown butter in it, so they're going to be darker)
- Remove from the oven and sprinkle with sea salt
- Let cool on a cookie sheet for 2 minutes then move to a wire rack to cool completely