

## Cinnamon-Coconut Chocolate Chunk Cookies

The truth: What makes these cookies great, besides the big hunks chocolate (of course), is the millet, which creates little bursts of crunchiness in the final product. But no one seems to like the sound of “millet cookies.” So keep it a secret, if you must—but I love it. Look for small, yellow millet grains in the bulk foods aisle of a good natural grocer.

ACTIVE TIME: 25 minutes

MAKES: About 40 2” cookies

2 sticks (1 cup) unsalted butter, room temperature  
3/4 cup packed brown sugar  
3/4 cup granulated sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
2 cups all-purpose flour  
1 cup whole wheat flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 tablespoon ground cinnamon  
2 cups lightly packed sweetened coconut  
1/2 cup millet (uncooked)  
1/2 pound bittersweet (70%) chocolate, chopped

Preheat the oven to 350 degrees. Line two heavy baking sheets with parchment paper, and set aside.

In the bowl of a standing mixer fitted with a paddle attachment (or using a hand-held electric mixer), cream the butter and both sugars on medium-high speed until light and fluffy, about 3 minutes. Add the eggs one at a time on low speed, beating well after each addition. Beat in the vanilla, and mix again.

Meanwhile, whisk both flours, baking soda, salt, cinnamon, coconut, and millet together in a medium bowl. Add the dry ingredients to the wet mixture about a third at a time, mixing on low speed until just combined between additions, and scraping the bottom of the bowl clean when necessary. Fold in the chocolate chunks.

Drop the dough by heaping spoonfuls (a 1 1/2-inch ice cream scoop works perfectly) about 2” apart on the baking sheets. Bake 12 to 15 minutes for cookies the size of a walnut, 14 to 17 minutes for cookies the size of a golf ball, or until the edges are lightly browned and just beginning to crack. (The cookies will not spread much, so roundish dough portions work better than lumpy ones.) Cool the cookies on sheets for 5 minutes, and transfer to wire racks to cool completely.