



Arare Chocolate Chip Cookies

Level: Easy

Serves: 5 to 6 dozen

Prep Time: 15 minutes

Cooking Time: 11 to 15 minutes per batch

- 3 cups all-purpose flour
- $\frac{1}{2}$ tsp. baking soda
- $1\frac{1}{2}$ cups (or 3 sticks) unsalted butter, cut into cubes
- 1 cup dark brown sugar, packed
- 2 large eggs
- 2 tsp. pure vanilla extract
- 1 Tbsp. shoyu (soy sauce); do NOT use low sodium
- 1 cup semi-sweet chocolate chips
- $1\frac{3}{4}$ cups Rice Krispies® cereal
- $1\frac{1}{2}$ cups crushed arare (Japanese rice crackers) - see NOTES below



Preheat oven to 350°. Line a cookie sheet with parchment paper. Set aside.

In a medium bowl, sift the flour and baking soda. Set aside.

In a stand mixer with a paddle attachment, cream the butter and sugar together until smooth. Add the eggs one at a time, mixing after each addition. Blend well. In small bowl, mix the vanilla and shoyu, and add to the butter mixture. With the mixer on low speed, gradually add the flour mixture to the butter mixture and mix until all the ingredients are combined. With a large spatula or wooden spoon, fold in the chocolate chips, Rice Krispies®, and crushed arare. Immediately cover the bowl with plastic wrap to keep air out. With a teaspoon or small cookie scoop, drop rounded scoops of dough onto the cookie sheet lined with parchment paper, about 3 to 4 inches apart. With the bottom of the teaspoon or cookie scoop, flatten the tops of the dough slightly. Bake for 11 to 15 minutes until golden brown. Cool on a wire rack and immediately store in an airtight container to retain crunchiness.

Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- Arare quickly gets sticky and stale when exposed to air. Gently crush the arare into small pieces without opening its bag's freshness seal. When ready, open the bag and add the arare to the dough right before baking.
- If the cookie dough gets too soft, place the leftover dough back in the refrigerator between baking batches, but make sure the bowl is tightly sealed with plastic wrap to keep the air out.
- I would NOT recommend using Nori Maki Arare for this cookie since the rice cracker is wrapped in seaweed. I recommend using Sakura, Yakko, or Gomatan Arare or a mixture of all three.