

Olive Oil Gochujang Cookies

Makes 1-2 dozen cookies | 10 minutes + 2 hours to chill the dough + 11-13 minutes cook time

This Gochujang Caramel Cookies recipe from the New York Times' Eric Kim intrigued me, and shortly after reading I learned that Choi's, our favorite kimchi producer, had introduced their own version of the fermented Korean chili paste called gochujang. So I made a few changes, including using extra virgin olive oil instead of butter of course, and used whole wheat flour to offset the inescapable fact that these are cookies.

**1 tablespoon + scant ½ cup
extra virgin olive oil, divided**

**2 tablespoons Okinawan brown
sugar**

1.5 tablespoons gochujang

1 cup raw cane sugar

1 egg

¾ teaspoon kosher salt

¼ teaspoon cinnamon

1 teaspoon vanilla extract

½ teaspoon baking soda

1 ½ cup whole wheat flour

Step 1 Mix together 1 tablespoon olive oil, Okinawan sugar, and gochujang and set aside.

Step 2 Blend scant ½ cup olive oil and cane sugar thoroughly, then stir in the egg, salt, vanilla extract, and cinnamon.

Step 3 Mix together the baking soda and flour, fold it into the olive oil mixture, and refrigerate the dough for a few hours if possible.

Step 4 Preheat the oven to 350°F. Let dough come to room temperature, and add small spoonfuls of gochujang mixture, swirling it in without mixing completely so streaks of red are still visible.

Step 5 These cookies will spread a lot, so use a 1 oz scoop (or a spoon to make balls slightly smaller than walnuts) to drop the dough onto a cookie sheet, and give plenty of room. Bake for 11-13 minutes or until beginning to brown, then transfer to a wire rack and let cool completely.