

Barfi Choc-Chip Cookies

Ingredients

Cookie dough

- 150g unsalted butter
- 75g caster sugar
- 75g dark brown sugar
- 2 tsp vanilla
- 75g whole milk (+ ~25g if needed)
- 30g milk powder
- 190g plain flour
- 25g cornflour
- 1 tsp salt
- ½ tsp baking powder
- ¼ tsp baking soda
- 125g milk chocolate (≈48%)
- 50g dark chocolate (≈70%)

Barfi/mawa

- 100g whole milk
- 25g unsalted butter
- 50g caster sugar
- ¼ tsp salt
- ½ tsp ground cardamom
- Pinch saffron
- 160g full-cream milk powder

Optional coating

- 25g roasted pistachios
- 25g toasted almond flakes
- 40g desiccated coconut

Method

STEP 1 : Make barfi

1. Heat milk, butter, sugar, cardamom and salt on low until butter melts and sugar dissolves.
2. Add milk powder and saffron. Cook while stirring until mixture thickens and pulls away from the pan.
3. Roll between baking paper to 1cm thickness (about 15×15cm slab).
4. Cool, cut into small cubes and freeze for 25 minutes.
5. Chop chocolate and chill in fridge.

STEP 2 : Make cookie dough

1. Brown the butter: melt butter, cook until nutty and browned (5–10 min).
2. Weigh browned butter and add milk to bring it back to 150g total.
3. Mix in sugars and vanilla until smooth.
4. Add 75g milk + milk powder, mix, then chill 10 minutes.
5. Mix flour, cornflour, salt, baking powder and baking soda.
6. Combine dry ingredients with the butter mixture.
7. Fold in frozen barfi cubes and chilled chocolate.

STEP 3 : Shape and chill

1. Scoop dough using a 5cm (2") scoop onto a tray.
2. Refrigerate at least 4 hours (up to 5 days for deeper flavour).

STEP 4 : Bake

1. Heat oven to 150C fan-forced / 170C conventional.
2. Roll dough in pistachios, almonds, coconut or leave plain.
3. Place cookies 5cm apart on lined tray.
4. Bake 17–18 minutes until edges caramelised but centres soft.
5. Shape with a round cutter while hot if needed.

Yields
20 Cookies

Barfi has always held a special place in my heart. Growing up, it was one of those sweets that made every celebration feel complete. This classic Indian dessert, loved across South Asia and by the Indian diaspora, is a simple milk-based fudge made from milk powder or sometimes condensed milk. What I love most is how versatile it is—flavoured with coconut, pistachios, chocolate, fruits or anything your imagination allows. It reminds me a little of fudge, rich and creamy with a deep dairy flavour, but with a slightly crumbly texture that makes each bite feel nostalgic and comforting.