

Memories of a Moonbird Recipes!

# Browned Butter Chocolate Chip Cookies

Desserts - Cookies



## Ingredients

1 cup of butter  
1 cup (200 g) of sugar  
1 cup (220 g) of brown sugar  
2 large eggs  
2 teaspoons of vanilla extract  
3 cups (360 to 384 g) of flour  
1 teaspoon of salt  
1 teaspoon of baking soda  
1/2 teaspoon baking powder  
1 cup of milk chocolate chips  
1 cup of semi-sweet chocolate chips  
1 teaspoon coarse sea salt for sprinkling

## Directions:

### Brown the Butter

1. Cut the butter into smaller slices and put them into a small sauce pan. Over medium-high heat, melt the butter. Once it's all melted, turn the heat down to medium, and continue to lightly stir for approximately 4 to 8 minutes, until the color of the butter changes from yellow to a pale / light brown. Once it turns a pale / light brown, turn the heat all the way down and continue to stir until the solids at the bottom are brown. DO NOT OVERCOOK. It's easy to burn at this stage, so keep an eye on it.
2. Once it's done, quickly remove it from the heat and pour the browned butter into a heat-safe / pyrex bowl. Put the bowl of browned butter into the refrigerator for 10 minutes until it has cooled but is still liquid.

### Prepare the cookie dough

1. In a medium bowl whisk together the flour, salt, baking soda, and baking powder and set aside.
2. In a stand mixer (or large bowl) combine the sugar, brown sugar, and the now cooled butter. Mix them together for 2 minutes, then add in the eggs and the vanilla, and mix until combined and smooth.
3. Slowly add the dry ingredients to the wet ones, a small bit a time, and mix until just combined (don't over-mix).
4. Add in the chocolate chips and mix until just combined (don't over-mix).
5. Cover the bowl with plastic wrap and chill for 30 - 60 minutes. Don't skip this step.

# Browned Butter Chocolate Chip Cookies

Desserts - Cookies

## Bake the Cookies

1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper, a nonstick baking mat, or very lightly grease the baking sheet with nonstick spray.
2. Use a medium or large cookie scoop to scoop mounds of cookie dough (about 2 tablespoons each) onto the baking sheet at about 3 inches apart. Sprinkle each cookie with a small amount of coarse salt.
3. Bake the cookies for 9 to 11 minutes, until they are golden brown and to your liking. Don't over-bake them, as they'll continue to cook on the pan as they cool.
4. Remove them from the oven and allow them to cool completely on the pan.
5. Eat them fresh, or store them in a covered container for 1 to 2 days on the counter.