

Browned Butter Gourmet Chocolate Chip Cookies

Makes ~18 cookies

Ingredients:

- 1 cup unsalted butter, browned and cooled slightly
- 1 cup brown sugar, packed
- 1/3 cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 3/4 tsp salt
- 1 cup chocolate chips (semisweet or mix it up!)

Optional but fancy:

- Flaky sea salt for topping
- 1 tsp espresso powder (enhances chocolate flavor)

Instructions:

1. Brown the butter:
2. In a saucepan, melt the butter over medium heat, stirring often. Continue cooking until it foams and turns a deep golden brown with a nutty aroma (about 5–7 minutes). Immediately pour into a mixing bowl to cool slightly (about 10–15 min).
3. Mix wet ingredients:
4. To the cooled brown butter, add both sugars. Mix until smooth. Add eggs one at a time, beating well after each, then mix in vanilla.
5. Add dry ingredients:
6. In a separate bowl, whisk together flour, baking soda, baking powder, salt (and espresso powder if using). Gradually add dry ingredients to the wet mixture until just combined.
7. Fold in chocolate chips. Chill the dough for 30–60 minutes (or longer for thicker cookies).
8. Bake:
9. Preheat oven to 350°F (175°C). Line baking sheets with parchment. Scoop dough (2 tbsp size balls), place 2" apart. Top with a sprinkle of flaky salt if desired.
10. Bake for 10–12 minutes, until edges are golden but centers still look slightly soft. Let cool on the pan 5 minutes before moving to a rack.

