

Brown Butter Chocolate Chip Cookies from 100 Cookies Cookbook by Sarah Kieffer

YIELD: 20 - 22 COOKIES

PREP TIME 25 minutes

COOK TIME 11 minutes

TOTAL TIME 36 minutes

INGREDIENTS

- 2 cups (284 g) unbleached all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 12 tablespoons (1 1/2 sticks or 170 g) unsalted butter at room temperature
- ¾ cup (150 g) brown sugar
- ¾ cup (150 g) granulated sugar
- 1 tablespoon pure vanilla extract.
- ¾ teaspoon salt
- 1 large plus 1 large yolk
- 8 oz (226 g) bittersweet chocolate, chopped into bite-size pieces
- Fleur de sel, for finishing (optional, highly recommend)

INSTRUCTIONS

1. Adjust the oven rack to the middle and preheat the oven to 350 F (180 C). Line 3 sheet pans with parchment.
2. In a small bowl, whisk together the flour, baking powder, and baking soda
3. Slice 4 tablespoons butter (57 g) of the butter into 4 pieces and place it in a large bowl.
4. Melt the remaining 8 tablespoons (113 g) of butter in a medium skillet over medium heat, until is dark golden brown and smells delicious and nutty. This should take about 3 to 4 minutes.
5. Pour the brown butter, including any bits of brown butter stuck to the bottom of the skillet, into the bowl with room temperature butter. stir until all the butter is combined.
6. Add in the granulated and brown sugars, vanilla and salt, with a rubber spatula, mixing until combined.
7. Whisk in the egg and yolk until fully combined about 45 seconds until it is smooth and glossy.
8. Let the batter sit for 2 to 3 minutes and then whisk again for 45 seconds.
9. Tip the flour mixture into the bowl and use the spatula to combine. It will take a minute to incorporate all the dry ingredients.
10. Stir in the chopped chocolate and use your hands to knead until it is evenly distributed. I found my hands to be far more effective than a spatula.

11. The dough will be shiny slick and dense and it will take a minute to incorporate the chocolate.
12. For. the dough in 40 g - 45 g balls (roughly 2 tablespoons). arrange 8 balls in one tray.
13. Bake one pan at a time. rotating halfway through for a uniform bake. check notes for baking times. I recommend about 10 minutes.
14. Sprinkle the cookies with fleur de sel, if desired a few minutes after you take them out of the oven
15. Let the cookies cool on the pan for 10 minutes, while you bake the next tray of cookies. Then move the cookies to a wire rack to cool completely.
16. Store the cookies in an airtight container at room temperature for up to 3 days, but they are amazing eaten warm.

NOTES

Baking Times

1. Bake for 8 to 9 minutes for a gooey center, the dough is still light.
2. Bake for 9 to 10 minutes for more crisp edges, cookies will be light golden brown.
3. Bake for 10 to 11 minutes for crisp edge and a firm center edges will be golden brown.

How to Refrigerate the cookie dough

1. You can also store the cookie dough balls in the refrigerator for up to 48 hours. This results in a more developed flavour.
2. Arrange the dough balls on a sheet pan lined with parchment and cover with a plastic wrap. Cookies can be baked as directed, adding a little baking time (about a minute) to the chilled cookies. These cookies will be plumper and will not spread as much.