

CHOCOLATE CHIP COOKIES

with browned butter



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INGREDIENTS:

- 2 sticks of unsalted butter at room temperature
- 1 egg + 1 egg yolk
- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 2 tablespoons milk powder
- 1/2 cup white sugar
- 1 cup brown sugar
- 1 tablespoon corn syrup
- 2 teaspoons vanilla
- 1 1/2 cups semi-sweet chocolate chips or chunks

TIP

If you end up with bits of shell when cracking the egg, use another piece of shell to remove the small pieces. Shell sticks to shell.

INSTRUCTIONS:

1. Heat butter in a small saucepan or skillet over medium heat. Heat until melted, and then continue heating, swirling occasionally, until it starts to sputter and brown bits fall to the bottom of the pan and you smell a nutty aroma. Immediately remove from heat and let cool.
2. Crack one egg and one egg yolk into a small bowl and mix with a fork to combine.
3. In a medium bowl, whisk together flour, baking soda, baking powder, salt, and milk powder.
4. In the bowl of an electric mixer fitted with a paddle attachment, combine both sugars, corn syrup, and butter. Beat for 2 minutes at medium speed. Add egg and vanilla and beat to combine.
5. Slowly add the flour mixture to the bowl with the sugar and butter mixture. Beat just to combine.
6. Pour in chocolate chips and stir with a spatula to combine.
7. Refrigerate the dough for at least 30 minutes.
8. Preheat oven to 350°. Line a baking sheet with parchment paper.
9. Roll dough into small balls and place on a sheet pan. Make sure they are not touching.
10. Bake for 8-11 minutes, until the faintest tint of brown appears around the edges.

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