Brown Butter Chocolate Chip Cookies

Ingredient	Metric	US
Unsalted butter	150 g	2/3 cup
Light brown sugar	120 g	1/2 cup, packed
Granulated sugar	50 g	1/4 cup
1 large egg + 1 yolk	1 large + 1 yolk	1 large + 1 yolk
Vanilla extract	11/2 tsp	11/2 tsp
All-purpose flour	210 g	1 2/3 cups
Baking soda	1/2 tsp	1/2 tsp
Baking powder	1/2 tsp	1/2 tsp
Fine sea salt	1/2 tsp	1/2 tsp
Chopped dark chocolate	150-170 g	1 to 1 1/4 cups

Instructions

1. Brown the butter in a pan over medium heat, swirling occasionally, until golden and nutty. Let it cool slightly.
2. In a bowl, whisk together brown sugar, white sugar, and browned butter until combined.
3. Add the egg, egg yolk, and vanilla extract. Whisk until smooth and glossy.
4. In a separate bowl, mix flour, baking soda, baking powder, and salt.
5. Stir dry ingredients into wet ingredients just until combined.
6. Fold in chopped chocolate. Cover and chill dough for at least 1 hour.
7. Preheat oven to 175°C (350°F). Line a baking sheet with parchment paper.
8. Scoop dough into balls and place on the sheet, leaving space to spread.
9. Bake on the middle rack for 9-11 minutes. Rotate the pan halfway through.
10. Let cool on the pan for 5 minutes before transferring to a rack.

Note & Storage

- Brown butter gives a deep nutty flavor. Watch closely so it doesn't burn.
- Chill the dough to improve flavor and prevent spreading.
- Baking soda makes cookies spread. Baking powder adds lift.
- Store in an airtight container at room temp for 3 days.
- Freeze dough balls or baked cookies for up to 2 months.

How to Make Brown Butter

1. Place unsalted butter in a light-colored pan over medium heat.
2. Stir occasionally as it melts, foams, and begins to sizzle.
3. Watch closely - the milk solids will turn golden and settle at the bottom.
4. Once the butter smells nutty and turns deep golden, remove it from heat.
5. Pour into a heatproof bowl to stop the cooking process.
6. Let it cool slightly before using in your recipe.