

# The Balboa Buc - Sarah's Brown Butter Chocolate Chip Cookies



I have made this cookie recipe countless numbers of times and they are the best homemade chocolate chips you can get. It takes a little bit of extra work. I promise it is 100% worth it.

There are a couple of different things to note about this recipe:

Firstly, this is a browned butter cookie recipe. Brown Butter can be tricky, however, I promise the browned butter is what really MAKES these cookies special. Browning butter is also a great skill for really any dessert recipe that is boring and needs to be spiced up a bit.

Secondly, the cookie dough itself can totally be to your preference. If you are gluten-free or dairy-free you could use this recipe and just substitute the flour for

gluten-free flour or dairy-free butter. This recipe has quite a bit of chocolate so if that isn't your jam you could switch it out for a nut m&ms it's very versatile.

Lastly, I personally hate when recipes don't include a list of the equipment and bowls you'll need so here's a list:

- Small bowl
- Medium bowl
- Cookie sheet
- Parchment paper
- Whisk (yes just whisk, no stand mixer is required!)
- Spatula
- Measuring cups: 1 cup,  $\frac{1}{2}$  cup,  $\frac{1}{4}$  cup,  $\frac{1}{4}$  teaspoon, 1 teaspoon

Alright here's the recipe,

### **Ingredients:**

- 1  $\frac{1}{2}$  cup of flour
- 1  $\frac{1}{4}$  teaspoon of salt
- $\frac{3}{4}$  teaspoon of baking soda
- $\frac{3}{4}$  cup of unsalted butter, divided into tablespoons (1  $\frac{1}{2}$  sticks)
- 1 cup of dark brown sugar
- $\frac{1}{4}$  cup of granulated sugar
- 1 large egg
- 2 large egg yolks
- 2 of tsp. vanilla extract
- 6 oz./  $\frac{3}{4}$  cup of bittersweet chocolate or semisweet chocolate chips

### **Directions:**

#### Step 1

Whisk flour, salt, and baking soda in a small bowl; set aside.

#### Step 2

Brown Butter: ONLY 1 STICK ( $\frac{1}{2}$  cup) butter in a large saucepan over medium heat, swirling often and scraping the bottom of the pan with a heatproof rubber spatula, until butter foams, then browns, about 4 minutes. Transfer butter to a large heatproof bowl and let cool 1 minute. Cut remaining  $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick; 56 g) butter into small pieces and add to brown butter (it should start to melt but not foam and sizzle, so test with one piece before adding the rest).

#### Step 3

Once butter is melted, add both sugars and whisk, breaking up any clumps, until sugar is incorporated and no lumps remain. Add egg and egg yolks and whisk until sugar dissolves and mixture is smooth, about 30 seconds. Whisk in vanilla. Using rubber spatula, fold reserved dry ingredients into butter mixture just until no dry spots remain, then fold in chocolate (the dough will be soft but should hold its shape once scooped; if it slumps or oozes after being scooped, stir dough back together several times and let rest 5–10 minutes until scoops hold their shape as the flour hydrates).

#### Step 4

Using a  $1\frac{1}{2}$ -oz. scoop (3 Tbsp.), portion out 16 balls of dough and divide between 2 parchment-lined rimmed baking sheets. Bake cookies, rotating sheets if cookies are browning very unevenly (otherwise, just leave them alone), until deep golden brown and firm around the edges, 8–10 minutes. Let cool on baking sheets.