

Treasure Barrel

Brookies Cookies - Browned Butter Blondie

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Melt the butter in a saucepan over medium heat; continue cooking, stirring, until it turns a deep amber and smells nutty, then remove from heat and let it cool slightly.
2. In a large bowl, whisk together brown sugar, granulated sugar, and the warm browned butter until smooth. Add eggs one at a time, mixing gently, then stir in vanilla.
3. Sift flour, cocoa, baking powder, and salt together; fold the dry mix into the wet ingredients just until combined. Fold in the chocolate chips, being careful not to overmix.
4. Drop spoonfuls of batter onto a parchment-lined baking sheet, spacing them about 2 inches apart. Sprinkle a few extra chips on each top for garnish.
5. Bake at 350°F (175°C) for 12-15 minutes, until the edges are set but the centers still look slightly soft. Let cool on the sheet 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	26 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, let the browned butter sit for 10 minutes before mixing.
- If you prefer a fudgier center, reduce the flour by 2 tablespoons.
- A pinch of espresso powder can intensify chocolate notes without tasting coffee.