

Treasure Barrel

Brown Butter Chocolate Chip Cookies Recipe

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter
- [ ] 1 cup dark brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 2 cups chocolate chips or chunks

Instructions

1. Start by browning your butter. Cut the butter into chunks and place in a light-colored saucepan over medium heat. Melt it completely, then continue cooking, swirling occasionally, until it foams up and you see brown specks forming at the bottom. This should take 5-8 minutes - you'll smell a nutty aroma when it's ready. Immediately pour into a heatproof bowl, scraping all the browned bits in. Let it cool for 15 minutes until warm but not hot.

2. In a large bowl, whisk the cooled brown butter with both sugars until the mixture looks like wet sand. It won't be fluffy like creamed butter - that's normal. Add the eggs one at a time, beating well after each addition. The mixture might look slightly curdled at first, but keep whisking until it comes together. Stir in the vanilla extract until everything is well combined.

3. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add this to the wet ingredients, mixing just until combined - don't overmix here. Finally, gently fold in your chocolate chips or chunks. The dough will be soft and somewhat sticky, which is perfect. Cover the bowl and chill for at least 2 hours, or ideally overnight.

4. When ready to bake, preheat your oven to 375°F and line baking sheets with parchment paper. Scoop tablespoon-sized balls of dough, placing them about 2 inches apart. If you have time, chill the shaped dough balls for 10 minutes before baking - it helps them hold their shape. Bake for 10-12 minutes until the edges are golden but centers still look soft. Let them cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The brown butter step is crucial - watch it carefully as it can burn quickly. The moment it smells nutty and has golden specks, it's done.
- Chilling the dough is non-negotiable for thick, chewy cookies. If you're impatient, freeze the dough balls for 30 minutes instead of refrigerating.
- These cookies continue cooking after you take them out of the oven, so slightly underbaking gives you that perfect soft center.
- For extra flavor, you can add 1/2 teaspoon of cinnamon or a pinch of nutmeg to the dry ingredients - it complements the brown butter beautifully.
- If your cookies spread too much, your butter might have been too warm when you mixed the dough, or you might need to chill the shaped dough balls longer.
- The dough freezes beautifully - portion it into balls and freeze on a sheet pan before transferring to a bag. Bake from frozen, adding 1-2 minutes to the baking time.