

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Browned Butter Makes Cookie Love At First Bite

'The browned butter gives it a nutty flavor and adds to its richness.'

Roshuni Samuel
Virginia Beach, VA
(Pop. 421,323)



Roshuni Samuel



This chocolate chip cookie is not your average dessert! Rich and flavorful, I highly recommend this be your go-to recipe the next time you need a chocolate fix. If you are not familiar with the taste of browned butter, it adds a real nutty flavor that is hard not to love; I was sold on the first bite! Although the prep work requires a few more steps than a typical chocolate chip cookie, the pay-off is well worth the effort.

See step-by-step photos of Roshuni's browned butter chocolate chip cookie and thousands of recipes from other hometown Americans at:

www.justapinch.com/brownedbutter

You'll also find coupons for the recipe ingredients! Enjoy and remember, use "just a pinch"...

-Janet

Browned Butter Chocolate Chip Cookies



What You Need

- 2 1/4 c bread flour
- 1 tsp kosher salt
- 1 tsp baking soda
- 2 stk butter, unsalted
- 1/4 c sugar
- 1 1/4 c brown sugar, dark, firmly packed
- 1 tbsp half and half (or milk)
- 1 tbsp freshly squeezed lemon juice
- 1 1/2 tsp pure vanilla extract
- 1 lg egg
- 1 lg egg yolk
- 2 c bittersweet chocolate chips

Directions

- Sift together flour, salt and baking soda; set aside.
- Melt butter in medium saucepan over low heat. Cook on low until butter is browned, stirring often; do not burn. Once browned, turn off heat and stir in white sugar and brown sugar.
- Pour mixture into medium mixing bowl, and use electric mixer to cream the butter and sugars.
- Blend half of the flour into the batter with electric mixer. Mix in remaining flour until thoroughly combined, then stir in chocolate chips. Cookie dough will be soft and buttery. Cover bowl with plastic wrap and chill until firm (1-2 hours).
- Preheat oven to 375° F. Line baking sheets with parchment paper. Scoop heaping tablespoons of cookie dough and roll into balls.
- Bake 10-12 minutes.

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