Brown Butter Chocolate Chip Cookie with Sea Salt

Yield 30 pcs (2.5 inches) Prep Time 2.5 hours Bake Time 9-12 minute
Equipment: Hand or Stand Mixer, scoop, sheet pan, parchment paper, cooling rack

Ingredients

1 1/4 c Brown Butter (unsalted butter)
2/3 c granulated sugar
1 cup light brown sugar packed
2 large eggs
1 tsp vanilla extract
1 tsp baking soda
1 tsp salt
3 c all purpose flour
3 cups assorted chocolate bar chopped
Sea Salt

Brown Butter

To make the brown butter, place butter in a small saucepan and cook at medium-high. Once melted, lower down to medium heat. As it is cooking, the butter will bubble when the milk solids are starting to separate. Continue to cook until the milk solids turn to golden brown. Keep an eye on the solids at the bottom of the pan to make sure it's not overcooked. Pour into a separate bowl scraping all the golden brown milk solids immediately and allow to cool to room temperature. Store in the fridge until ready to use.

Chocolate Chip Cookies

- In a medium speed, mix brown butter, granulated sugar and light brown sugar until fully incorporated. Scrape the bottom of the bowl.
- Add vanilla extract and eggs one at a time mixing in between until fully incorporated. Scrape the bottom of the bowl.
- Add the dry ingredients and mix just until the flour is incorporated but try not to over mix.
- Add assorted chocolate barks and mix.
- Scoop cookie dough preferably the 2 tablespoons size.
- Freeze for a minimum of 2 hours or up to 24 hours.
- Pre-heat oven to 350 degrees Fahrenheit.
- For best result, thaw out cookies for 15 minutes at room temperature and slightly flatten with the palm.
- Spray or brush sheet pan with butter and place the parchment paper. Evenly place cookie dough at least 2 inches from each other.
- Bake for 9 to 12 minutes and immediately topped with sea salt after taking out of the oven.
- Once done, cool for 10 minutes and transfer to a cooling rack.
- Store in an airtight container and enjoy!