

A Recipe From *tikkido*

Browned Butter Chocolate Chip Cookies

<https://tikkido.com/blog/browned-butter-chocolate-chip-cookie-recipe>

Ingredients:

- 1 cup butter, melted & browned
- 1 cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 1 Tablespoon vanilla
- 2 eggs
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 cup chocolate chips

Instructions:

1. Brown the butter in a small saucepan, stirring constantly and watching carefully to be sure it browns, but does not burn. Let browned butter cool until it is still liquid, but just warm, not hot.
2. Add sugars and mix well.
3. Add eggs and beat well.
4. Add dry ingredients and mix until an even dough forms.
5. Add chocolate chips and mix just until distributed throughout the dough.
6. Bake at 350 for 8-10 minutes. Let cool completely to allow texture to develop.

