

## Gourmet Brown Butter Chocolate Chip Cookies with Espresso Kick

Brown Butter Chocolate Chip Cookies ?



**OVEN**  
**350°F**

**TIME**  
**7 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1/2 cup (115g) unsalted butter
- 1/3 cup (69g) granulated sugar
- 1/2 cup (79g) dark brown sugar
- 1 tablespoon (15g) vanilla bean paste
- 1/2 teaspoon cornstarch
- 1 egg + 1 egg yolk (room temperature)
- 1 1/4 cups + 1 tablespoon (170g) all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon espresso powder (optional)
- 1 1/2 cups (225g) semi-sweet chocolate chips

### DIRECTIONS

1. **Brown the Butter:** Add butter to a pan over medium heat. Melt, then continue cooking 5-7 minutes, stirring frequently. The butter will foam, then turn golden brown with a nutty aroma and brown specks at the bottom.
2. Remove from heat immediately and pour into a bowl. Cool completely to room temperature before using.
3. **Mix Dry Ingredients:** In a bowl, combine:
4. Flour
5. Baking soda
6. Salt
7. Cornstarch
8. Espresso powder
9. Whisk together and set aside.
10. **Cream Butter & Sugars:** In a separate bowl, combine cooled browned butter, granulated sugar, and dark brown sugar. Mix well.
11. Add vanilla bean paste, egg, and egg yolk. Beat for 2-3 minutes until pale and smooth.
12. **Combine:** Fold dry ingredients into wet ingredients until just combined. Do not overmix.
13. Add chocolate chips and gently fold.
14. **Chill:** Scoop 4 large cookies onto a prepared baking sheet, leaving space between each. Add extra chocolate chips on top if desired.
15. Freeze for 30 minutes.
16. **Bake:** Preheat oven to 350°F. Bake for 11-12 minutes until golden at the edges and gooey in the center.
17. Let cool slightly before serving (if you can wait).

## SWAPS & NOTES

Use 1 tablespoon pure vanilla extract.

Swap some chips for chopped chocolate bars.

Skip it - but I highly recommend it for depth.

### TIPS FOR SUCCESS

Warm butter can cause greasy, flat cookies.

Overworking the dough leads to tough cookies.

They'll continue cooking on the tray.

If you love no-bake chocolate fixes too, check out [This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings](#).

**More recipes:** [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/gourmet-brown-butter-chocolate-chip-cookies-with-espesso-kick/>