

Brown Butter & Sea Salt Chocolate Chip Cookies That Taste Bakery-Worthy

Brown Butter & Sea Salt Chocolate Chip Cookies



OVEN
350°F

TIME
10 to 15 min

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INGREDIENTS

- 1 cup unsalted butter
- 1 cup 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 baking powder
- 1 teaspoon fine salt
- 1 1/2 cups semisweet chocolate chips or chopped chocolate
- Flaky sea salt, for topping

DIRECTIONS

- 1.** Brown the butter: Place the butter in a saucepan over medium heat. Let it melt, then continue cooking, stirring often, until it foams and the milk solids at the bottom turn golden brown and smell nutty. Remove from the heat immediately and let it cool for about 10 to 15 minutes.
- 2.** Mix the wet ingredients: In a large bowl, whisk together the brown sugar, granulated sugar, and browned butter. Add the eggs and vanilla extract, then whisk until smooth and glossy.
- 3.** Combine the dry ingredients: In a separate bowl, stir together the flour, baking soda, baking powder, and fine salt.
- 4.** Make the dough: Gradually add the dry ingredients to the wet ingredients and mix just until combined. Fold in the chocolate chips or chopped chocolate. Avoid overmixing so the cookies stay tender.
- 5.** Chill the dough: Cover and refrigerate the dough for at least 30 minutes. This helps the cookies hold their shape, deepens the flavor, and improves the final texture.
- 6.** Scoop and bake: Preheat your oven to 350°F. Line baking sheets with parchment paper. Scoop the dough into even portions and place them a few inches apart on the prepared baking sheets.
- 7.** Bake for 10 to 12 minutes, or until the edges are set and lightly golden while the centers still look slightly soft.
- 8.** Finish with sea salt: As soon as the cookies come out of the oven, sprinkle them lightly with flaky sea salt. Let them cool on the pan for 5 minutes before

transferring to a wire rack.

SWAPS & NOTES

Chopped chocolate gives you puddles and pockets of melted chocolate, while chocolate chips create a more classic cookie look.

If you want a slightly deeper flavor, dark brown sugar is a great choice.

Light brown sugar works too and keeps the cookie a bit milder and more classic.

Be sure not to skip cooling the browned butter slightly before mixing it into the sugars.

TIPS FOR SUCCESS

Watch the butter carefully as it browns.

It can go from golden and fragrant to burnt very quickly.

Once you see those amber bits at the bottom of the pan and smell a nutty aroma, take it off the heat.

Even a short chill helps prevent spreading and creates a thicker, chewier cookie.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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