

How I Make Brown Butter Pistachio Chocolate Chip Cookie Bars Inspired by Dubai Flavors

It gives these bars a rich, nutty flavor that makes them unforgettable.



BROWN BUTTER DUBAI PISTACHIO CHOCOLATE CHIP COOKIE BARS

You Will Need

1 cup salted butter
1 cup brown sugar (light or dark)
1/2 cup granulated sugar
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OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup unsalted butter
- 1 1/4 cups light brown sugar, packed
- 1/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 3/4 cup chopped roasted pistachios (plus extra for topping)

DIRECTIONS

- 1. Brown the Butter:** I start by melting the butter in a saucepan over medium heat, swirling frequently until it turns golden brown and smells nutty. This takes about 5-7 minutes. I let it cool slightly before using.
- 2. Make the Dough:** In a large mixing bowl, I combine the browned butter, brown sugar, and granulated sugar and whisk until smooth. Then I add the eggs and vanilla, mixing until glossy and well combined.
- 3. Add Dry Ingredients:** I whisk together the flour, baking soda, and salt in a separate bowl, then stir it into the wet ingredients until just combined.
- 4. Fold in Pistachios and Chocolate Chips:** I fold in the chocolate chips and chopped pistachios, saving a few to sprinkle on top for presentation.
- 5. Press and Bake:** I press the dough evenly into a parchment-lined 9x13-inch pan and sprinkle the top with extra pistachios and a few chocolate chips. I bake at 350°F for 28-30 minutes until the edges are golden and the center is just set.
- 6. Cool and Slice:** I let the bars cool completely before slicing them into squares. The smell alone makes it hard to wait, but the result is worth it.

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

Original recipe: <https://chefmaniac.com/how-i-make-brown-butter-pistachio-chocolate-chip-cookie-bars-inspired-by-dubai-flavors/>