

Browned Butter Chocolate Chip Cookies

These are inspired by the Toll House Cookie recipe. Browned butter is not required but makes a big difference. If you're not browning the butter then leave out the cream.

Recipe

Brown butter by heating in a sauce pan over medium heat until boiling then continuing to heat slowly while stirring until brown floating bits appear.

113 g (1 stick)		unsalted butter
-----------------	--	-----------------

Let cool to room temperature then mix in cream, molasses, and sugar into browned butter and whisk vigorously.

15 g (1 tbsp)		heavy cream
5 g		molasses
150 g		sugar

Mix in eggs and vanilla and whisk until very smooth.

7 g (1/2 tbsp)		vanilla extract
1		egg

Add remaining dry ingredients and mix well. Fold in chocolate chips.

135 g		all-purpose flour
2.3 g (1/2 tsp)		baking soda
3 g (1/2 tsp)		salt
130 g		chocolate chips

Scoop the dough into 35 g (2 tbsp) balls on a baking tray. Refrigerate for 12-48 hours before cooking if time allows.

Bake at 375 ̊F for 9-11 minutes.

Makes about 16 small cookies.