

Brown Butter Chocolate Chip Cookies

Yield: 44-46 small cookies Prep time: 25 minutes Cook time: 10-12 minutes

Ingredients

2 C plus 2 T King Arthur all-purpose flour

½ t baking soda

¾ t salt (we used Morton's Kosher)

1 ½ sticks butter, browned

1 C packed brown sugar

½ c granulated sugar

1 large egg plus 1 egg yolk

2 teaspoons vanilla extract

⅛ t real almond extract (we don't use this at camp, but WOW, what a game changer!)

1 C semisweet chocolate chips* (you can use any type and/or brand you like, but purchase the highest quality chocolate you can afford)

Directions

We have three racks in each oven at camp and we distribute them evenly in the oven. If you only have two racks, position them in the middle of your oven. Preheat oven to 325 degrees. Line 4 half sheet pans with parchment paper.

In a small saucepan or fry pan, well the butter on low to medium heat until golden brown. Remove immediately and let cool while you prep the rest of the ingredients.

Sift or whisk flour, baking soda, and salt together.

Mix the butter and sugars until thoroughly combined. Beat in the eggs and vanilla until combined. On low speed, add dry ingredients until combined. Stir in chips. You may have to mix in the chips further by hand to get them evenly distributed throughout the dough.

Using a small cookie scoop (Oxo small scoop holds 2 tsp. and yields a 2"-diameter cookie) firmly pack dough and place balls on parchment paper covered half sheet pan approximately 8 per sheet - be careful to not overcrowd the sheet. We baked these cookies 7 minutes and the rotated and baked for an additional 5 minutes, leaving the cookies on the soft side as we were using them to make ice cream sandwiches and wanted a little give in the cookie. Cool cookies on baking sheets

* If you want to make larger cookies (Oxo medium scoop holds 1 1/2 Tbsp. and yields a 2 3/4"-diameter cookie and will yield approximately 28 cookies per batch; ¼ cup measuring cup yields over a 3" diameter cookie and will yield approximately 18 cookies) you will need to add more chocolate chips - start by adding ½ cup. The amount will depend on the size of chip you are using.