

Brown Butter Chocolate Chip Cookies



For the longest time I wanted to bake using browned butter...and did not know what to bake until I thought...why not use the brown of the butter for the chocolate chips cookie? And it was exactly what I did.

I just could not believe the aroma that came from browning the butter...I felt like drinking the melted butter...of course I did not, but the smell was very inviting. It is a very simple recipes, very similar to the recipe of my chocolate chips cookies (well, I did not have enough brown sugar, so completer with what I had with regular sugar) and added an extra step for browning the butter, but let me tell you, well worth the extra pan that I had to wash.

Before I forget, I just added a new page, TRAVEL. There you can find pictures from our recent travels, if you are interested in seeing it...be warned, it is kind of long, so get some popcorn and a drink

Now back to the recipe...

Ingredients:

$\frac{1}{2}$ cup (1 stick) butter
2/3 cup packed brown sugar
1 large egg
1 $\frac{1}{2}$ teaspoons vanilla extract
1 $\frac{1}{4}$ cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
2/3 cup chocolate chips
2/3 cup chopped walnut







Method:

Place the butter in a small pan on medium heat. Let the butter melt by stirring frequently, once the butter melts and begins to foam, continue to cook until brown specks start to form. Be careful so you do not burn it. The butter will have a wonderful nutty aroma. Remove from the heat and let it cool down.

Preheat oven to 350°F degrees.

In a bowl, mix together the flour, salt, baking powder and baking soda.

In a mixing bowl, using an electric mixer cream together the browned butter, sugar, eggs, and vanilla extract.

Combine dry ingredients to the creamed butter. Stir in the chocolate chips and the walnut.

With the help of two spoons, spoon the dough on to a wax paper, cover cookie sheet or a silicone mat, 1 inch apart.

Bake for 10 to 12 minutes or just until edges are slightly brown.

Makes two dozen cookies.



Did you know that browned butter is “beurre noisette” in French? It means hazelnut butter and it is often used in French pastry production. The process of browning the butter starts with placing the butter in heat until the butter melts and begins to foam. The color will be from a yellow to golden tan to a toasty brown. Brown butter is very versatile and can be used wherever butter is used.

Thank you for stopping by Simple Recipes and have

a great week!