

chattavore

Gigantic Brown Butter Chocolate Chip Cookies (from *Cook's Illustrated Baking Book*)

Makes 16 cookies

Prep time: 20 minutes

Cook Time: 25-40 minutes

- 8 $\frac{3}{4}$ ounces all-purpose flour (1 $\frac{3}{4}$ cup)
- $\frac{1}{2}$ teaspoon baking soda
- 14 tablespoons unsalted butter
- 3 $\frac{1}{2}$ ounces granulated sugar ($\frac{1}{2}$ cup)
- 5 $\frac{1}{4}$ ounces brown sugar ($\frac{3}{4}$ cup packed)
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 $\frac{1}{4}$ cup chocolate chips (I like the 60% cacao Ghirardelli chips)

1. Position an oven rack in the center of the oven and preheat the oven to 375 degrees. Line two large baking sheets with Sil-pats or parchment paper. Whisk the flour and baking soda together in a bowl and set aside.

2. Place 4 tablespoons of the butter into a large bowl. Heat a large pan (preferably not dark, which will prevent you from being able to see the color of the butter) over medium heat. Add the remaining 10 tablespoons of the butter to the pan. Cook and stir, watching closely, until the butter browns. Pour the browned butter into the bowl with the rest of the butter and let it sit, stirring occasionally, until the remaining butter melts.

3. Add the brown sugar, granulated sugar, salt, vanilla, and egg/egg yolk to the bowl with the butter and whisk for thirty seconds. Let stand for three minutes then whisk for another thirty seconds. Repeat the standing and whisking two more times. Use a rubber spatula to stir the flour mixture into the butter mixture, then fold in the chocolate chips.

4. You can bake the cookies now, or you can refrigerate the dough for 15-20 minutes to thicken it up a bit before proceeding with step

5. Portion the cookie dough in three-tablespoon portions onto the prepared pans, about two inches apart. You should be able to fit 8 cookies onto each pan. Bake one pan at a time for 10-14 minutes, rotating the pan halfway through baking, until the cookies are set with golden brown edges but still soft in the center. Remove from the pan to cooling racks. Cool completely before serving.