

# BROWN BUTTER CHOCOLATE CHIP COOKIES

## INGREDIENTS:

- 1 vanilla bean, split and seeds scraped\*
- 10 T butter
- 1 3/4 cup all-purpose flour
- 3/4 t baking powder
- 3/4 t baking soda
- 1/2 cup granulated sugar
- 1/2 cup + 3 T light brown sugar, packed
- 1/2 t kosher salt or fleur de sel, plus more for sprinkling
- 1 egg
- 7 oz. bittersweet chocolate chips or chunks

\*Izy infused the butter with herbs! I need to try that next!

## DIRECTIONS:

1. Place the butter and vanilla bean with seeds in a saucepan. Heat continuously on medium-low until it gets foamy, smells nutty, and turns a lovely amber color. Set aside.
2. Meanwhile, in a large bowl combine flour, baking powder, soda, the sugars, and salt. Add the butter and mix until it looks clumpy, but has now flour patches. Add the egg and mix until combined. Add the chocolate and mix until evenly distributed.
3. Using a small cookie scoop or a heaping teaspoon scoop the dough and form into balls. The dough will be crumbly but will hold together when pressed. Place balls of dough on a platter. Cover with plastic wrap and chill between 1-72 hours.
4. When ready to bake, preheat your oven to 400F and line a couple baking sheets with parchment paper. Transfer dough balls to the prepared baking sheets leave an inch or so between each cookie. Sprinkle with sea salt. Bake for 8 minutes or until lightly browned with set edges. Allow to cool on the baking sheet for a little bit before transferring to a wire rack to cool completely.