THE J.M. SMUCKER Co

# Brown Butter Chocolate Chunk Cookies

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 10 mins | 40 | N/A |

## Ingredients

- 1 cup (250 mL) butter
- 1 cup (250 mL) packed brown sugar
- 1/4 cup (50 mL) granulated sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (2 mL) baking soda
- 2 cups (500 mL) good quality milk chocolate, cut into chunks
- **Topping:**
- Kosher salt or sea salt

## Directions

**Step 1:**

Cook butter in a medium saucepan over medium heat, until butter foams, stirring constantly. Continue cooking until butter browns, about 5 to 8 minutes. Place in bowl of electric mixer and cool.

**Step 2:**

Beat brown sugar and granulated sugar with cooled butter until well combined. Add eggs and vanilla and continue beating until well combined and mixture has thickened. Add flour, baking soda and salt. Beat until dry ingredients are combined. Stir in chocolate. Let batter rest for 30 minutes. Dough will thicken.

**Step 3:**

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper. Roll 1 1/2 tbsp. (23 mL) dough into a ball. Place 3” apart. Do not flatten dough as the cookies spread during baking. Sprinkle with kosher salt or sea salt.

**Step 4:**

Bake in preheated oven 8 to 10 minutes until edges are golden brown but center is soft. Cool on baking sheets for 10 minutes and remove from baking sheets and continue cooling on wire cooling rack.

## Images

