

Browned Butter Espresso Chocolate Chip Cookies

Poetry & Pies

prep time: 15-20 minutes

chill time: 2 hours

bake time: 10-12 minutes

total time: 2 hours, 30 minutes (see recipe for how to speed or break this up)

yields: 3-4 dozen cookies



Ingredients

- 1 cup (227g) unsalted European style butter*
- 2 $\frac{1}{3}$ cups (316g) all-purpose flour**, spooned then leveled (see note)
- 1 teaspoon (2g) [instant espresso](#) or [coffee powder](#)
- 1 teaspoon (5g) baking soda
- 1 teaspoon (6g) sea salt (reduce to $\frac{1}{8}$ teaspoon if using salted butter)
- 1 $\frac{1}{3}$ cup (266g) brown sugar, packed
- $\frac{1}{3}$ cup (67g) granulated sugar
- 2 eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 3 cups (510g) semi-sweet chocolate chips (or your favorite kind)

Instructions

1. First, brown the butter in a medium saucepan (deeper than you'd think you need) over medium heat, stirring occasionally, until golden brown and nutty in flavor. It will bubble and fizz for a bit then start to brown underneath all of the foam, so stir in order to see to the bottom.
2. Add browned butter to the bowl of your stand mixer (or large mixing bowl). Let cool until semi-soft, about the consistency of softened butter. It'll be a little looser and shinier than softened butter. This will take at least an hour on the counter or about 30-60 minutes in the fridge. Either way, stir occasionally to help speed up the cooling

process. You can also do this ahead of time and refrigerate it until ready to use, letting it soften on the counter about 30 minutes.

3. Next, whisk together your flour, baking soda, espresso powder or instant coffee, and salt. Set aside.
4. In the bowl of your stand mixer fitted with the paddle attachment (or a large bowl, using a hand whisk), beat the browned butter on high until smooth, about 30 seconds.
5. Add the sugars and beat on high for at least 3 minutes, until it gets lighter and fluffier and the sugar starts to dissolve. Scrape the bowl as needed, at least once during this 3 minutes.
6. Add the eggs, one at a time, and beat on medium until well blended, about 30 seconds. Add the vanilla and beat on medium until blended.
7. Add the flour mixture and beat on low until nearly combined. Don't worry if there are some streaks of flour, as the next step takes care of that.
8. Using a sturdy spatula or wooden spoon, stir in the chocolate chips.
9. Now chill! Cover and chill the dough at least an hour or up to 2 days. I found that chilling overnight was perfect. If you're in a rush, you could form them into balls and freeze them for at least 20 minutes, but they may still end up a little flat (but still delicious!).
10. Once the dough is chilled, preheat oven to 350 and line a cookie sheet (or sheets) with [parchment](#) (or use a [silicone mat](#) to help reduce your carbon footprint!). Use a spoon or [cookie scoop](#) to form the dough into balls about 1 to 1 ½ inches in diameter. The dough should be stiff to the point that you really do need a scoop or a little elbow grease to scoop them.
11. Bake for 10-12 minutes, until the tops of the cookies are no longer shiny (or there's just a tiny bit of shine around the chocolate chips).
12. Let cool on the pan about 10 minutes, then either enjoy or remove to a [wire rack](#) to cool completely.

Enjoy!

Store leftovers in an airtight container on the counter.

**European butter is best! It has less water and makes a better cookie, in my opinion.*

***Be sure to spoon then level the flour into your measuring cup OR weigh it to prevent packing it in and ending up with too much.*

Note about making these ahead: you could optionally chill the dough until it's no longer sticky and thus easier to form into a ball. Form into single cookie balls and place on a cookie tray and freeze for 10 minutes. Once firm, you can transfer the dough balls to an airtight, freezer safe container or bag and keep frozen for up to 2 months. You can bake them straight from the freezer!