

## Browned-Butter Bourbon Chocolate Chip Cookies

### *Ingredients:*

- 2 ¼ cups cake flour
- 1 ½ cups all-purpose flour
- 1 ¼ teaspoons baking soda
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 ¼ cup (2 ½ sticks) unsalted butter, browned
- 1 ½ cups brown sugar (*I used 1 cup light brown sugar + ½ cup dark brown sugar*)
- ¾ cup granulated sugar
- 2 teaspoons vanilla extract
- 3-4 tablespoons Bourbon of choice (*I typically use Knob Creek*)
- 2 eggs, at room temperature
- 10 ounces semi-sweet chocolate chips

### *Directions:*

- 1) First, brown the butter by melting it in a medium saucepan over medium heat, whisking constantly. The butter will begin to bubble and foam and then quickly after, turn a golden brown with amber specks in the butter. Immediately remove from heat and pour browned butter into a small bowl and place in the refrigerator until cool to the touch.

(Keep an eye on the butter. This process takes forever to start but changes very quickly. Looking away for even a moment can lead to burning the butter. Err on the side of underdone, because it'll still taste delicious. Burning the butter won't.)

- 2) In a large bowl whisk together the cake flour, all-purpose flour, baking soda, baking powder, salt, and cinnamon. Set aside.
- 3) When butter is cooled, cream together with the brown sugar and granulated sugar until smooth and creamy. Mix in the vanilla extract. Then, add the eggs one at a time, beating well after each addition. Finally, mix in the bourbon. Then pour some for yourself.

- 4) Add the flour mixture to the butter mixture, mixing until just combined. Stir in the chocolate chips.
- 5) Refrigerate dough for at least 1 hour or up to 3 days. Don't skip this step! Because we're browning the butter (turning it into a liquid) instead of creaming it, it's necessary to chill the dough to prevent the cookies from spreading and baking up flat, thin, and crispy. Chilling is mandatory if you want thick, chewy chocolate chip cookies.
- 6) When the dough has chilled, preheat the oven to 350 degrees. Line a baking sheet with parchment paper. Scoop or roll golf ball-sized balls. Bake for 10-12 minutes. Allow to cool for a few minutes on the baking sheet before transferring to a wire rack to cool completely.
- 7) Makes about 24 large cookies. (But really only 22, because let's be honest, you're going to eat some of the dough.)

<b>Nutrition Facts</b>		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
24 servings per container Serving size <b>1 Cookie</b> <b>Calories</b> per serving	<b>270</b>	<b>Total Fat</b> 13g	<b>17%</b>	<b>Sodium</b> 10mg	<b>0%</b>
		Saturated Fat 8.1g	<b>41%</b>	<b>Total Carbohydrate</b> 36g	<b>13%</b>
		Trans Fat 0g		Dietary Fiber 1g	<b>4%</b>
		Polyunsaturated Fat 0.3g		Total Sugars 22g	
		Monounsaturated Fat 2.3g		Includes 0g Added Sugars	<b>0%</b>
		<b>Cholesterol</b> 40mg	<b>13%</b>	<b>Protein</b> 3g	<b>6%</b>
		Vitamin D 0mcg	0%	Calcium 108mg	8%
		Potassium 0mg	0%	Iron 0.162mg	0%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.