



One Bowl Bittersweet Chocolate Bar Cookies

Makes 24 pieces

Ingredients

- 2 sticks melted salted butter, browned
- 1 cup dark brown sugar
- ½ cup granulated sugar
- 2 large eggs, beaten
- 1 tsp pure vanilla extract
- 2 cups all purpose flour
- 1 tsp baking soda
- ¼ tsp baking powder
- 1 tsp fine salt
- 2 cups (1 package) bittersweet chocolate chips (I used Ghirardelli)

Instructions

Preheat the oven to 350 degrees with the oven rack in the center. Spray a 9 x 13-inch cake pan and line the bottom with parchment paper.

To make perfect brown butter - here's a link to a YouTube video that teaches you all the tricks:
<https://www.youtube.com/watch?v=QvoVQlhPy0k>

Mix melted browned butter with brown sugar and white sugar in a bowl. Add the eggs and vanilla. Stir until creamy. Stir flour, baking soda, baking powder and salt together well and combine with the creamy butter mixture until well combined. Fold in chocolate chips.

Scrape the batter into the prepared cake pan and even out the top. Bake in the preheated oven for 35-40 minutes until a cake tester or toothpick comes out clean. Cool well.

I then loosen the edges with a spatula and cover the cake pan with a cutting board, then flip the entire pan upside down so when you lift up the cake pan the bottom side of the bars are facing up. This is a much easier way to cut bar cookies! Carefully cut into 24 pieces.

Bars can be covered well and kept at room temperature for three days or frozen for up to two months in a sealed container.