



Browned Butter Mocha Chip Cookies

Makes 15-20 large cookies

Ingredients*

- 1 $\frac{3}{4}$ cups (8 $\frac{3}{4}$ ounces) unbleached all-purpose flour (or you can use 1 $\frac{1}{4}$ cup flour and
- $\frac{1}{2}$ cup oat flour (made by putting it in the nutribullet) rather than all flour
- $\frac{1}{2}$ teaspoon baking soda
- 14 tablespoons (1 $\frac{3}{4}$ sticks) salted butter
- $\frac{1}{2}$ cup (3 $\frac{1}{2}$ ounces) granulated sugar
- $\frac{3}{4}$ cup (5 $\frac{1}{4}$ ounces) packed dark brown sugar
- $\frac{1}{2}$ teaspoon sea salt (less than original recipe because of salted butter)
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk
- 1 $\frac{1}{4}$ cups chopped mocha chocolate (see note below)**

*For consistency, I always weigh ingredients whenever possible.

** I use "Coffee Buzz" chocolate bars from Trader Joe's; I use 1 $\frac{1}{4}$ of the packages of chocolate bars, roughly chopped up. They come four small individual bars to a package, and I use a whole package, plus one more small bar from a second package (for a total of five small chocolate bars). The bars are small, so they chop up pretty easily with a chef's knife.

Instructions

Adjust the oven rack to the middle position and heat to 350 degrees. Line two large baking sheets with parchment paper.

Whisk flour and baking soda together in a medium bowl; set aside.

Heat 10 tablespoons of butter in a 10-inch skillet over medium-high heat until melted, about 2 minutes. Continue cooking, swirling pan constantly until butter is dark golden brown and has nutty aroma, 1 to 3 minutes (mine took 10 minutes before turning brown). Remove skillet from heat and, using a heatproof spatula, transfer browned butter to a large heatproof bowl. Stir remaining 4 tablespoons butter into hot butter until completely melted.

Add both sugars, salt and vanilla to the bowl with the butter and whisk until fully incorporated. Add egg and yolk and whisk until mixture is smooth with no sugar lumps remaining, about 30 seconds. Let the mixture stand for 3 minutes, then whisk for 30 seconds. Repeat process of

resting and whisking 2 more times until mixture is thick, smooth, and shiny. Using a rubber spatula or wooden spoon, stir in flour mixture until just combined, about 1 minute. Stir in chopped mocha, giving the dough a final stir to ensure no flour pockets remain.

Divide the dough into 16 portions, each about 3 tablespoons (or use a #24 cookie scoop). Arrange 2 inches apart on prepared baking sheets, 8 dough balls per sheet.

Bake cookies (I prefer to refrigerate for 15 minutes first or freeze in balls to bake later) 1 tray at a time until cookies are golden brown and still puffy and the edges have begun to set but the centers are still soft - about 12-13 minutes.

Cool on a rack, then eat while still warm. IF you are baking them from frozen dough balls, which I usually do, place the frozen balls on parchment and bake in a preheated 350 degree oven for 15 minutes. They are marvelous!