

BROWN BUTTER CHOCOLATE CHIP COOKIES

BY MARIA NGULA



Ingredients

- 1 cup (225g) unsalted butter
- 1 cup (200g) brown sugar
- ½ cup (100g) white sugar
- 1 large egg + 1 egg yolk
- 2 tsp vanilla extract
- 2 & ½ cups (312.5g) cake wheat flour
- 1 tsp bicarbonate of soda
- ¼ tsp cornstarch
- ½ cups (about 100g) chocolate chips/chunks
- 2 tbsp Nam milk

Instructions

1. Brown the butter

Melt the butter in a pot/pan over medium heat. Keep stirring until foam forms and it start turning golden with little brown bits at the bottom.

Once it develops a nutty caramel-like aroma, take it off the heat. It should resemble the colour of honey. Let it cool for 10–15 minutes, then refrigerate it for about 1 hour or until it firms up.

2. Mix sugars + butter

Scoop the brown butter into a mixing bowl and mix with both sugars until smooth and creamy. A hand mixer should take 2 minutes. A whisk should take 4 minutes.

3. Add eggs + vanilla

Mix in the egg, extra yolk and vanilla. It'll look rich and slightly thick.

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4. Dry ingredients

Add the bicarbonate of soda and cornstarch to the flour. Mix until just combined, stop while the dough is still crumbly and some flour is still visible.

5. Add in the good stuff

Stir in the milk until the dough just starts to come together, then fold in the chocolate chips. Stop mixing as soon as the dough is combined and no dry flour is visible.

6. Chill (mandatory)

Cover and chill the dough for at least 3 hours (overnight works just as fine).

This is what gives the cookies their thick, chewy texture: the flour rehydrates during chilling, which helps the dough hold its structure as it bakes.

7. Bake

Preheat oven to 190°C

Scoop dough (about 1 tbsp each) onto a tray lined with baking paper.

Alternatively, you can grease the tray with butter and dust some flour on it to prevent the cookies from sticking.

Before the dough bakes, press sea salt on them (enough to cover your finger). This enhances the flavour since we don't add salt into the cookies themselves.

- Bake for 10–12 minutes
- Edges = golden
- Centre = still soft

8. Let them settle

Leave them on the tray for a few minutes before moving them. They'll firm up as they cool.

Tips for best results

- The brown butter is very important to bring out the deeper flavour, don't skip this part.
- Slightly underbake the cookies as they finish cooking outside the oven from the residual heat from the tray. This allows you to have soft cookies for days.
- Add extra chocolate on top before baking for that "bakery" look.
- Tiny pinch of flaky salt on top before baking is a game changer.

ENJOY!

