

American

Desserts & Sweets

Ultimate Brown Butter Chocolate Chip Cookies

Prep: 20m

Cook: 12m

Rest: 1h

Total: 92m

8 servings



Video ref: Joshua Weissman

MISE EN PLACE / INGREDIENTS [12]

- ☐ 225 g (1 cup) Unsalted European-style butter, browned to a rich hazelnut color
- ☐ 0.5 cup (100g) Granulated white sugar
- ☐ 2 tsp Pure vanilla extract
- ☐ 100 g Cake flour (for a tender crumb) (Swans Down)
- ☐ 1 tsp Fine kosher salt (for the dough)
- ☐ 1 cup (150g) Toasted walnuts, roughly chopped
- ☐ 200 g Dark brown sugar
- ☐ 3 units (1 whole + 2 yolks) Large eggs (1 whole egg + 2 egg yolks, room temperature)
- ☐ 280 g Unbleached all-purpose flour (King Arthur All-Purpose)
- ☐ 0.75 tsp Baking soda
- ☐ 300 g 70% bittersweet dark chocolate bars, hand-chopped into rustic shards (Guittard or Valrhona)
- ☐ 1 tbs Flaky sea salt for finishing (Maldon Sea Salt)

US SUPERMARKET BRAND GUIDE

70% Dark Chocolate Bar: Guittard 70% Bittersweet Baking Chocolate

Contains pure cocoa butter without stabilizers, melting into dramatic glossy pools. • Gourmet baking section.

Flaky Sea Salt: Maldon Sea Salt Flakes

Pristine pyramid flakes that provide delicate salty bursts against dark chocolate. • Salt and spice section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Brown the Butter

20 min

Melt butter in a skillet over medium heat until foam subsides and brown specks appear with a toasted nutty aroma (5 minutes). Cool 15 minutes.
✓ Checkpoint: Amber-brown liquid with toasted milk specks.
- 2

Beat Sugars, Eggs & Fold Walnuts

5 min

Whisk cooled browned butter with dark brown sugar and 0.5 cup granulated white sugar. Beat in 1 whole egg, 2 egg yolks, and 2 tsp vanilla extract until pale and ribbon-like, then fold in the flours, 0.75 tsp baking soda, 1 tsp kosher salt, chopped dark chocolate chunks, and 1 cup toasted walnuts.
✓ Checkpoint: Thick, glossy caramel-colored cookie dough studded with walnuts and chocolate.
- 3

Portion & Chill Dough Balls

45 min

Ensure all chopped chocolate shards and 1 cup toasted walnuts are evenly distributed throughout the dough. Shape into colossal 150g rough balls and chill in the refrigerator for 45 minutes.
✓ Checkpoint: Cold, chocolate-and-walnut-studded massive dough balls.
- 4

Blast Bake & Garnish

15 min

Bake at 400°F (205°C) for 11 to 13 minutes until edges are crisp and golden while centers remain tender. Sprinkle Maldon flaky sea salt immediately and rest 15 minutes.
✓ Checkpoint: Epic cookies with molten chocolate interiors.

FOOD SAFETY & INTERNAL TEMPERATURE: 190°F–210°F (88°C–99°C) INTERNAL CRUMB TEMPERATURE (≥165°F / 74°C FDA MINIMUM FOR RAW FLOUR AND EGG)

FDA Flour & Dough Safety: Raw flour and raw egg batter should never be consumed uncooked. Baking or griddling beyond 165°F (74°C) eliminates E. coli and Salmonella, while reaching 190°F–210°F (88°C–99°C) fully gelatinizes starches for proper crumb structure.

MASTER DONENESS CHECKPOINT:

Giant 6-ounce cookies with craggy golden-brown crusts and gooey, molten chocolate pools sprinkled with flaky pyramid salt.

WHY IT WORKS:

The Brown Butter Depth: Cooking the butter until milk solids caramelize infuses the dough with toffee-hazelnut complexity that elevates everyday cookies into bakery treasures.

TROUBLESHOOTING:

Cookies melted flat like pancakes: Chill the portioned dough balls for at least 45 minutes and bake at a high 400°F (205°C) to set the exterior crust immediately.