

Best Chocolate Chip Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
salted butter	10 TBLSP	browned
all-purpose flour	7.6 oz = about 1 ½ cups	
baking soda	¾ tsp	
salt	¼ tsp	
granulated sugar	2.3 oz = about 1/3 cup	
light brown sugar	5.1 oz = about 2/3 cup packed	
vanilla extract	1 tsp	
egg	1 large	room temperature
whole milk	0.5 oz = 1 TBLSP	
semisweet chocolate chips	3 oz = ½ cup	
dark chocolate bar	3 oz = ½ cup	coarsely chopped

- In a non-stick skillet, melt the butter over medium heat. Keep an eye on this. As soon as the butter becomes golden-brown in color and has a nutty, toasty aroma, remove it from the heat, and set it aside to cool. It will continue to toast in the pan.
- In a medium bowl, combine the flour, baking soda and salt.
- In a large bowl, beat the sugars with the cooled browned butter until it looks like course wet sand.
- In a small bowl, beat the egg, milk, and vanilla.
- Add the egg mixture to the large bowl of sugar and butter, and combine with a silicon spatula until creamy.
- Add the flour mixture to the large bowl, and fold in until just combined.
- Fold in the chopped morsels until they are evenly distributed.
- Cover and chill the dough for 2 hours.
- Preheat oven to 375 deg F. Line a cookie sheet with parchment paper.
- Using a 1 TBLSP sized cookie dough scoop, place dough balls on cookie sheet 3 inches apart.
- Bake 8 to 9 minutes. Remove from oven, and let the cookies sit on the cookie sheet for 5 minutes before transferring them to a wire cooling rack. The cookies will look undercooked when they are, in fact, ready.

NOTES: I use Guittard brand 46% semi-sweet chocolate chips and Guittard brand 70% bittersweet chocolate baking bars. The chopped baking bar chocolate melts, and the chocolate chips don't melt, so combining them creates texture. Browning the butter creates a slight caramel flavor.