
Brown Butter Chocolate Chip Coconut Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1 Tblsp	Corn Starch
1½ Tsp	Baking Powder
1 Tsp EACH	Baking Soda & Salt
1 Tsp	Cinnamon
½ Tsp	Cardamom
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1 Cup (226g)	Unsalted Butter, Browned
2 Tsp	Vanilla Extract (Option: 1 Tsp Extract & 1 Bean/2 Tsp finely chopped Vanilla Bean)
2	Eggs, Large @ Room Temp
8 Oz (227g)	Walnuts; Coarse Chopped (Option: Toasted Pecans)
1 Cup (99g)	Rollled Oats (Prefer Coach's or Red Mill)
~¼ Cup (~35g)	Cacao Nibs
~1½ Cup (~255g)	Chocolate Chips/Chunks; minimum Cacao of 60%
2 Cups (106g)	Coconut; Shredded, Unsweetened & Toasted

Yield: ~40 Cookies @ 1.2 Oz

Directions:

1. Brown Butter and cool.
[*Brown Butter:* Melt 1¼ Cups (20 Tblsps) Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Let cool. Refrigerate until Butter firms.]
2. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl. If used, include finely chopped Vanilla Bean.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Combine and add Oats, Cacao Nibs, Nuts, Chocolate Chips/Chunks, and Coconut. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
Note: For larger and flatter Cookies; flatten scooped Dough with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
11. Bake 13 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.