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# Brown Butter Espresso Chocolate Chip Cookies

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## **Ingredients:**

|                   |                                                                                    |
|-------------------|------------------------------------------------------------------------------------|
| 3 Cups (360g)     | All Purpose Flour                                                                  |
| 1½ Tblsp          | Corn Starch                                                                        |
| 1½ Tsp            | Baking Powder                                                                      |
| 1 Tsp EACH        | Baking Soda & Salt                                                                 |
| 1 Tsp             | Cinnamon                                                                           |
| 1 Cup (198g)      | White Sugar                                                                        |
| 1 Cup (213g)      | Brown Sugar; Light & Packed                                                        |
| 1¼ Cup (20 Tblsp) | Unsalted Butter, Browned                                                           |
| 2 Tsp             | Vanilla Extract (Option: 1 Tsp Extract & 1 Bean/2 Tsp finely chopped Vanilla Bean) |
| 2                 | Eggs, Large @ Room Temp                                                            |
| ½ Cup (70g)       | Cacao Nibs                                                                         |
| 2 Cups (340g)     | Chocolate Chips/Chunks; minimum Cacao of 60%                                       |

***Yield: ~40 Cookies @ 1.2 Oz***

## **Directions:**

1. Brown Butter and cool.  
[*Brown Butter:* Melt 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 Cinnamon.
3. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl
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 Cacao Nibs and Chocolate Chips/Chunks. 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.
11. Bake 13 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.