
Brown Butter - Cream Cheese - Butterscotch & Chocolate Chip Cookies

Ingredients:

1¼ Cups (18 Tbsp)	Unsalted Butter; Brownd
3 Cups (360g)	All Purpose Flour
2 Tbsp	Corn Starch
1 Tsp EACH	Baking Powder & Baking Soda
½ Tsp	Salt
1 Tsp EACH	Cinnamon & Cardamom
1 Cup (198g)	White Sugar
1½ Cups (320g)	Brown Sugar; Packed
4 Oz (113g)	Cream Cheese @ Room Temp
1 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
8 Oz (227g)	Pecans; Roasted/Toasted, Unsalted & Coarse Chopped
8 Oz (227g)	Butterscotch Chips
8 Oz (227g)	Chocolate Chips

Yield: ~45 Cookies @1.2 Oz

Directions:

1. Brown Butter and cool (approx. 20 min).
[*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. Pour into small bowl to cool.]
2. Whisk Dry Ingredients together; Flours, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream cooled Brown Butter, Cream Cheese, 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 until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Pecans and Butterscotch and Chocolate Chips and 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. Flatten Scoops/Balls into ½ inch thick Rounds with anything that will imprint a design; a Cookie Stamp, Meat Tenderizer (waffle design), or Food Processor Plunger (concentric circle design).
12. Bake 13 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.