Triple Chocolate Chip Cookies

Ingredients:

2½ Cups (300g)	All Purpose Flour
1½ Tblsp	Corn Starch
1 Tblsp	Espresso Powder (Optional)
1½ Tsp	Baking Powder
1 Tsp EACH	Baking Soda & Salt
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light & Packed
1 Cup (226g)	Unsalted Butter, Browned
2 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
8 Oz (227g)	Walnuts; Coarse Chopped (Optional)
6 Oz (170g)	Dark Chocolate Chips
6 Oz (170g)	Milk Chocolate Chips
6 Oz (170g))	White Chocolate Chips
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, and Salt.
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 Chocolate Chips and, if used, Walnuts. Beat until evenly mixed.
8. Cover and refrigerate Dough for <u>at least</u> 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.
11. Bake 11 minutes or until the edges are firm. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.