

Long Livo

Brookies Cookies - Browned Butter Blondie

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup dark chocolate chips

Instructions

1. Melt the butter in a saucepan over medium-low heat; stir continuously until it turns a deep golden brown and gives off a nutty aroma. Remove from heat and let cool slightly.
2. In a large bowl, whisk together brown sugar, granulated sugar, and the browned butter until smooth. Add eggs one at a time, mixing well after each, then stir in vanilla.
3. In a separate bowl, sift flour, baking soda, and salt. Gradually fold the dry mixture into the wet ingredients, being careful not to over-mix.
4. Gently fold in the chocolate chips. Optionally, add a handful of chopped nuts for extra crunch.
5. Scoop rounded tablespoons of dough onto a parchment-lined baking sheet, spaced about 2 inches apart. Bake at 350°F (175°C) for 10-12 minutes, until edges are golden and centers are set.
6. Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack. Serve warm or at room temperature.

Nutrition per serving

210 kcal	3 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, bake for the lower end of the time range.
- For extra caramel flavor, drizzle a thin line of caramel sauce just after baking.
- You can double the recipe for larger gatherings; just bake in batches.