



Recipe No. 05

## BROWN BUTTER COOKIES

*Golden-edged cookies with a soft centre and toasted warmth*

Makes 12

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### Ingredients

#### *For the cookies*

170 g unsalted butter  
150 g light brown sugar  
70 g caster sugar  
1 large egg  
1 egg yolk  
1 tsp vanilla extract  
220 g plain flour  
1/2 tsp bicarbonate of soda  
1/2 tsp fine sea salt  
120 g dark chocolate, roughly chopped

#### *To finish*

flaky sea salt

### Method

1. Brown the butter in a light-coloured saucepan until nutty. Pour into a bowl and cool for 15 minutes.
2. Whisk in both sugars, then add the egg, yolk and vanilla.
3. Fold in the flour, bicarbonate of soda and salt. Add the chocolate.
4. Chill for 30 minutes. Heat the oven to 180 C conventional and line two trays.
5. Shape into 12 balls and bake for 10-12 minutes, until golden at the edges and soft in the centre.
6. Sprinkle with flaky sea salt and cool on the tray for 10 minutes.

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#### *Essy's Notes*

*For thicker cookies, chill the shaped dough balls for another 20 minutes. They are best while the chocolate is still soft.*