

Chocolate Chip Cookies

This recipe for brown-butter chocolate chip cookies delivers on a promise of crispy edges, a chewy center, and plenty of chocolate chunks in every bite.

Ingredients

- 1½ c plus 1 tbsp (200 g) all-purpose flour
- 1¼ tsp (4 g) Diamond Crystal or ¾ tsp (4 g) Morton kosher salt
- ¾ tsp (4 g) baking soda
- ¾ c (1½ sticks; 169 g) unsalted butter, divided
- 1 c (200 g) dark brown sugar (packed)
- ¼ c (50 g) granulated sugar
- 1 large egg
- 2 large egg yolks
- 2 tsp vanilla extract
- 6 oz (170 g) bittersweet chocolate (60%–70% cacao), coarsely chopped, or semisweet chocolate chips

Instructions

1. Preheat oven to 375 °F.

Preparing the Dry Ingredients

1. Whisk flour, salt, and baking soda in a small bowl; set aside.

Preparing the Brown Butter

1. Cook ½ cup butter in a large saucepan over medium heat until browned, about 4 minutes.
2. Transfer browned butter to a large bowl and let cool for 1 minute.
3. Cut remaining butter into small pieces and add to browned butter.

Combining Ingredients

1. Add brown sugar and granulated sugar to the butter and whisk until smooth.
2. Whisk in egg, egg yolks, and vanilla extract until smooth.
3. Fold in dry ingredients until no dry spots remain.
4. Fold in chocolate.

Forming and Baking the Cookies

1. Portion out 16 balls of dough and place on parchment-lined baking sheets.
2. Bake cookies for 8–10 minutes until deep golden brown and firm around the edges.
3. Let cool on baking sheets.

Notes

Do ahead: Dough balls can be portioned 3 months ahead; freeze on cookie sheets and then transfer to a resealable plastic bag. Bake from frozen, adding 1–2 minutes on to the cook time. Cookies can be baked 3 days ahead. Store in an airtight container at room temperature.