

Gotta Brown That Butter

1	8 oz 1	unsalted butter ice cube	in med pan, med-high heat, cook butter. Swirl constantly, 5 min till nutty. Remove from heat, add ice swirl, cool in fridge
2	10 oz $\frac{3}{4}$ tsp 2 tsp	AP Flour baking soda kosher salt	Whisk together in large bowl
3	5 oz 2 large 2 tsp	granulated sugar eggs vanilla extract	Whisk in stand mixer, med-high, 5 min
4	5 pz	brown sugar	Paddle to mixer. Add brown sugar, cooled butter to egg mixture. Mix med, 15 sec. Add flour mix, 15 sec
5	8 oz	semisweet chips, chopped	add to mix, 15 sec. Transfer to airtight, fridge overnight
6			Preheat Oven to 325. Scoop 3 TBSP balls onto baking sheet. Tear in half, flip round.
7			bake 13-16 min, rotate halfway through
8		Coarse Salt	After removal, sprinkle with salt, press down a bit. Cool 2 min, transfer to racks, for cooling