Brown Butter Cream Cheese Chocolate Chip Cookies

Description

Every chocolate chip cookie recipe I've tried has had something to love. This recipe is no exception. It's similar to other recipes that I've made, since it uses melted butter. Instead of just melting the butter, you take the butter to it's delicious nutty browned butter state. Browned butter will definitely be in my ultimate chocolate chip cookie recipe.

Summary

Yield: 2
Prep Time: 45 minutes
Category: Cookies & Bars
Cuisine: American

Ingredients

- 1 cup butter - 2 sticks
- 4 oz cream cheese softened
- 3 cup brown sugar
- 3/4 cup sugar
- 2 eggs
- 3 1/4 cup flour
- 2 cup chocolate chips

Instructions

Melt the butter in a saucepan until brown and set it aside to cool.

Cream the butter, cream cheese and both sugars together with an electric mixer until smooth.

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Add the eggs and beat until combined.

Turn the mixer on low and mix in the flour, salt and baking soda until just combined.

Add the chocolate chips and mix until just incorporated.

Cover the dough and refrigerate until chilled, several hours or overnight.

When ready to bake, preheat the oven to 375 degrees and line a few trays with baking paper.

Roll 1/4 cup size balls of dough and place them on the trays. Flatten slightly. Sprinkle with sea salt.

Bake for 9-12 minutes, until the edges are golden.