Browned Butter Chocolate Chip Cookies

Ingredients:

1 c. Butter, browned, and cooled**

2 1/2 c. All-purpose flour (can use 1 cup of white wheat in place of 1 c. All-purpose flour)

1 t. baking soda

1/2 t. Salt

1 c. Light brown sugar, lightly packed

1/2 c. White or cane sugar

2 eggs

2 t. Vanilla or almond extract

1 c. Chocolate Chips

Optional add-ins, if desired:

1/2 c. Broken pretzel pieces

1/2 c. Toffee bits, peanut butter chips, or crushed candy pieces

Sea salt for sprinkling, if desired

Directions:

Preheat the oven to 350.

Line 2-3 baking pans with parchment paper or use silicon baking mats.

Sift or whisk the flour, baking soda, and salt together in a small bowl.

In a larger bowl mix the sugars together and then add the cooled, browned butter. Stir well.

(*Make sure your butter is cooled well or it will cook the eggs and/or melt the chocolate chips.*)

Add in the eggs, one at a time, and stir well after each egg.

Mix in the extract and stir well.

Add the flour to the sugar/butter mixture and stir just until well combined.

Stir in the add-ins just until incorporated.

For smaller cookers: use 1-2 teaspoons to form small balls and place them on the parchment-lined cookie sheet.

For large cookies: use 1-2 tablespoons of cookie dough to form a large ball.

Leave a small amount of space between each cookie. Flatten slightly before baking.

Bake 10-12 minutes for small cookies and 12-15 for large cookies. (*I like the edges to be ever so slightly browned.*)

Remove from oven and lightly sprinkle with sea salt, if desired.

Let cool on the pan for 2 minutes and then carefully transfer to cooling racks to finish cooling.

**To brown butter: melt butter in a saucepan over medium heat and continue cooking until lightly browned. Let cool.

Makes about 2 dozen large cookies or 4-6 dozen smaller cookies.