



Brown Butter Bourbon Chocolate Chip Cookies

YIELD
24 large cookies

INGREDIENTS

- **2 1/4** cups cake flour
 - **1 1/2** cups all-purpose flour
 - **1 1/4** teaspoons baking soda
 - **1 1/2** teaspoons baking powder
 - **1** teaspoon salt
 - **1** teaspoon cinnamon
 - **1 1/4** cup (2 1/2 sticks) unsalted butter, browned
 - **1 1/2** cups brown sugar (I used 1 cup light brown sugar + 1/2 cup dark brown sugar)
 - **3/4** cup granulated sugar
 - **1** Tablespoon vanilla extract
 - **2** tablespoons bourbon or brandy
 - **2** egg, at room temperature
 - **10** ounces semi-sweet chocolate chips (I used a 9.5 ounce bag of Hershey's semi-sweet baking melts + .5 ounces regular semi-sweet chocolate chips)
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INSTRUCTIONS

- 1.** First, brown the butter by melting it in a medium saucepan over medium heat, whisking constantly. The butter will begin to bubble and foam and then quickly after, turn a golden brown with amber specks in the butter (for more information on browning butter click [here](#)). Immediately remove from heat and pour browned butter into a small bowl and place in the refrigerator until cool to the touch.
- 2.** In a large bowl whisk together the cake flour, all-purpose flour, baking soda, baking powder, salt, and cinnamon. Set aside.
- 3.** When butter is cooled, cream together with the brown sugar and granulated sugar until smooth and creamy. Mix in the vanilla extract, then add the eggs one at a time, beating well after each addition. Finally, mix in the bourbon. Because do it.
- 4.** Add the flour mixture to the butter mixture, mixing until just combined. Stir in the chocolate chips.
- 5.** Refrigerate dough for at least 1 hour or up to 3 days. Don't skip this step! Because we're browning the butter (turning it into a liquid) instead of creaming it, it's necessary to chill the dough to prevent the cookies from spreading and baking up flat, thin, and crispy. Chilling is mandatory if you want thick, chewy chocolate chip cookies. (I actually chilled this dough for 3 days because real life was happening. They baked up perfectly.)
- 6.** When the dough has chilled, preheat the oven to 350 degrees. Line a baking sheet with a Silpat baking sheet. Scoop dough into 1 1/2 tablespoon (golfball-sized) balls (I used an ice cream scoop). Bake for 10-12 minutes. Allow to cool a few minutes on the baking sheet before transferring to a wire rack to cool completely.