



BEST BROWN BUTTER SEA SALT CHOCOLATE CHIP COOKIES

The recipe that started it all, rich brown butter cookies with plenty of chocolate and a light sprinkle of flaky sea salt.

PREP TIME	BAKE TIME	TOTAL TIME	YIELD
Not provided	18-20 min	Not provided	Not specified

INGREDIENTS

- 1/2 cup browned butter
- 1/2 cup melted margarine
- 3 cups packed brown sugar
- 1 cup granulated sugar
- 1 Tbsp. vanilla extract or vanilla bean paste
- 5 large eggs
- 2 tsp. salt
- 3 tsp. baking soda
- 2 tsp. baking powder
- 6 to 8 cups all-purpose flour
- 3 to 4 cups chocolate chips (milk, dark, semisweet, mini, or your choice)
- Flaky sea salt, for sprinkling after baking

INSTRUCTIONS

1. Brown the butter over medium heat, stirring constantly. When the bubbling slows and the butter turns rich golden brown and smells nutty, remove it from the heat immediately. Keep stirring so it does not burn.
2. Add the melted margarine to the browned butter, then let the mixture cool slightly.
3. In a large mixing bowl, combine the brown sugar, granulated sugar, and vanilla. When the butter mixture is cool enough that it will not cook the eggs, pour it into the bowl. Add the eggs and mix until smooth and creamy.
4. Mix in the salt, baking soda, and baking powder.
5. Add 6 cups of flour. Continue adding flour as needed until the dough is soft but no longer sticky.
6. Fold in the chocolate chips. I like a lot of chocolate chips, but honestly, measure with your heart.
7. Portion the dough into large 6-ounce bakery-style cookies. Press a few extra chocolate chips into the tops before baking.

BAKING INSTRUCTIONS

- Above 4,000 feet elevation (where I live): Bake at 325°F for 18 to 20 minutes.
- Below 2,000 feet elevation: Bake at 350°F for 18 to 20 minutes.
- For standard 2-ounce cookies: Bake for 14 to 15 minutes.
- As soon as the cookies come out of the oven, sprinkle them lightly with flaky sea salt.

WENDY'S COZY COOKIE TIP

I use a combination of butter and margarine because each one brings something different to the table. Butter adds incredible flavor and those delicious browned butter notes. Margarine helps create a softer, chewier cookie and keeps it moist for days. Together, they make what I think is the perfect cookie.

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