



Brown Butter Salted Chocolate Chip Cookie for One

♡ Popular

READY IN



45 min.

SERVINGS



1

CALORIES



846 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 teaspoon cornstarch
- ☐ 2 tablespoons eggs beaten
- ☐ 6 tablespoons gold medal flour all-purpose
- ☐ 2 tablespoons granulated sugar
- ☐ 0.1 teaspoon kosher salt
- ☐ 2 tablespoons brown sugar light

- ☐ 0.3 cup semi-sweet chocolate chips
- ☐ 2 tablespoons butter unsalted

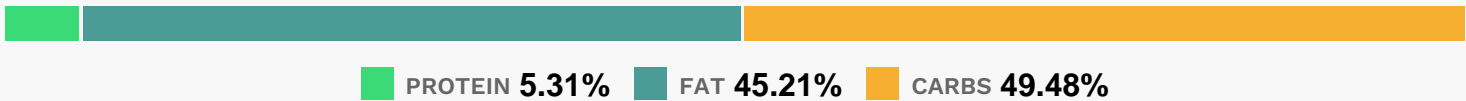
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F. and line a baking sheet with a silpat liner or parchment paper.
- ☐ Place butter into a small saucepan over medium heat. Swirl and cook butter until browned, takes 3–5 minutes. Once you see brown bits on the bottom of the saucepan, butter is browned. It will be a golden brown color.
- ☐ Remove from heat. Make sure to let the butter cool for 5 minutes before adding to other ingredients.In a medium bowl, stir together the sugars and browned butter. Stir in the egg, vanilla, flour, baking soda, salt and cornstarch. Stir in the chocolate chips then transfer dough to prepared baking sheet. Press evenly into a round then sprinkle with salt if desired.
- ☐ Bake for 12–15 minutes, until golden brown.
- ☐ Let cool on cookie sheet for 10 minutes before transferring to cooling rack.
- ☐ Serve and enjoy!

Nutrition Facts



Properties

Glycemic Index:145.09, Glycemic Load:41.6, Inflammation Score:-7, Nutrition Score:17.043043323185%

Nutrients (% of daily need)

Calories: 845.67kcal (42.28%), Fat: 42.8g (65.85%), Saturated Fat: 25.02g (156.36%), Carbohydrates: 105.41g (35.14%), Net Carbohydrates: 100.69g (36.61%), Sugar: 63.54g (70.6%), Cholesterol: 172.84mg (57.61%), Sodium: 621.64mg (27.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 37.63mg (12.54%), Protein: 11.32g (22.64%), Manganese: 0.91mg (45.67%), Selenium: 28.74µg (41.05%), Copper: 0.65mg (32.5%), Iron: 5.56mg (30.91%), Vitamin B1: 0.38mg (25.37%), Folate: 97.33µg (24.33%), Magnesium: 93.19mg (23.3%), Vitamin B2: 0.39mg (23.12%), Phosphorus: 228.65mg (22.87%), Fiber: 4.72g (18.88%), Vitamin A: 881.29IU (17.63%), Vitamin B3: 3.08mg (15.42%), Zinc: 1.89mg (12.61%), Potassium: 376.22mg (10.75%), Vitamin B5: 0.84mg (8.44%), Vitamin E: 1.25mg (8.3%), Calcium: 77.51mg (7.75%), Vitamin D: 1.01µg (6.74%), Vitamin B12: 0.39µg (6.49%), Vitamin K: 5.33µg (5.08%), Vitamin B6: 0.1mg (4.78%)