



Brown Butter Salted Double Chocolate Chunk Cookies



Vegetarian



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



126 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1.5 cups chocolate chunks
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 2 tablespoons kosher salt for sprinkling on top
- ☐ 0.5 cup brown sugar light packed

- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract pure

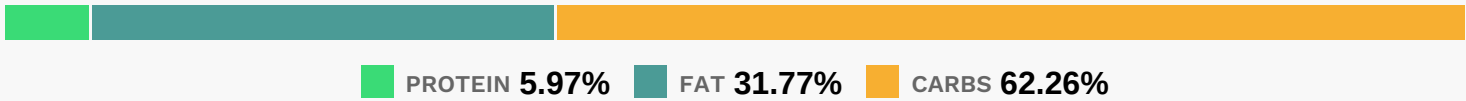
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.
- ☐ Place butter into a small saucepan over medium heat. Melt and swirl pan until butter is browned with brown bits stuck to the bottom of the pan. Takes generally 5–8 minutes.
- ☐ Place sugars into stand mixer and add browned butter mixing to combine.
- ☐ Add egg, vanilla, mixing to combine then add flour, salt, baking soda, cocoa powder and chocolate chunks.
- ☐ Mix until combined then scoop dough onto prepared baking sheet, pressing cookies evenly, about 1/4 inch thick.
- ☐ Sprinkle tops with kosher salt if desired.
- ☐ Bake for 10–12 minutes.
- ☐ Remove and let cookies cool on rack for 10 minutes before transferring to cooling rack.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:6.5, Inflammation Score:-2, Nutrition Score:3.5217391563498%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 125.98kcal (6.3%), Fat: 4.59g (7.06%), Saturated Fat: 2.56g (16%), Carbohydrates: 20.25g (6.75%), Net Carbohydrates: 18.56g (6.75%), Sugar: 12.57g (13.97%), Cholesterol: 8.39mg (2.8%), Sodium: 610.03mg (26.52%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Caffeine: 13.26mg (4.42%), Protein: 1.94g (3.88%), Manganese: 0.26mg (12.97%), Copper: 0.21mg (10.72%), Magnesium: 29.76mg (7.44%), Iron: 1.3mg (7.22%), Fiber: 1.69g (6.75%), Selenium: 4.08µg (5.82%), Phosphorus: 52.12mg (5.21%), Vitamin B1: 0.06mg (3.78%), Folate: 13.51µg (3.38%), Zinc: 0.48mg (3.2%), Vitamin B2: 0.05mg (3.06%), Potassium: 103.74mg (2.96%), Vitamin B3: 0.52mg (2.6%), Calcium: 15.24mg (1.52%), Vitamin B5: 0.1mg (1.03%)