



## Milk Chocolate Brown Butter Cookies

READY IN



45 min.

SERVINGS



14

CALORIES



365 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 large eggs room temperature
- ☐ 2.3 cups flour all-purpose
- ☐ 0.7 cup brown sugar light
- ☐ 8 oz chocolate chopped
- ☐ 0.5 cup rolled oats finely
- ☐ 0.5 teaspoon salt
- ☐ 14 servings sea salt for topping

- ☐ 0.7 cup sugar
- ☐ 227 g butter unsalted room temperature
- ☐ 1.5 teaspoons vanilla extract

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ stand mixer

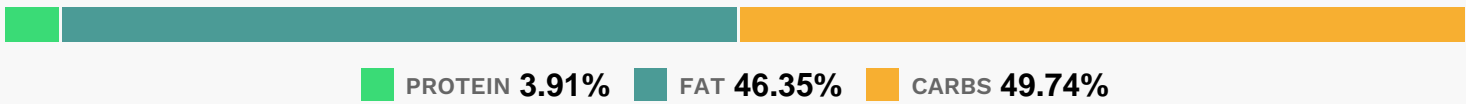
## Directions

- ☐ Preheat oven to 350 degrees. Line several cookie sheets with parchment paper or silicone mats.
- ☐ Place 4 oz of the butter in a saucepan. Melt over medium heat, swirling occasionally, until it starts to turn brown and smells nutty. Do not let the butter get too dark or it will burn. Strain butter into a clean bowl.
- ☐ Place remaining 4 oz butter, sugar, and brown sugar in bowl of stand mixer. Beat with paddle attachment until light colored and fluffy.
- ☐ Add browned butter and beat to combine.
- ☐ Add in egg and beat to combine.
- ☐ Add in vanilla and beat to combine.
- ☐ Combine flour, ground oats, baking soda, baking powder, and salt in a medium bowl.
- ☐ Add to mixer and beat just until combined.
- ☐ Add in chocolate and mix just to distribute evenly.
- ☐ Place approximately 2 in round balls on prepared sheets. Press down lightly to flatten.
- ☐ Sprinkle tops with sea salt.
- ☐ Bake for 12 to 14 minutes, rotating once, until edges are brown and center looks just firm.

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Remove from oven and let cool on wire racks before removing and eating.

# Nutrition Facts



## Properties

Glycemic Index:22.84, Glycemic Load:22.23, Inflammation Score:-4, Nutrition Score:5.9482608670774%

## Nutrients (% of daily need)

Calories: 365.38kcal (18.27%), Fat: 19.45g (29.92%), Saturated Fat: 11.76g (73.48%), Carbohydrates: 46.97g (15.66%), Net Carbohydrates: 45.24g (16.45%), Sugar: 28.17g (31.3%), Cholesterol: 48.15mg (16.05%), Sodium: 344.16mg (14.96%), Alcohol: 0.15g (100%), Alcohol %: 0.23% (100%), Caffeine: 10.69mg (3.56%), Protein: 3.69g (7.38%), Manganese: 0.33mg (16.63%), Selenium: 9.54µg (13.63%), Vitamin B1: 0.18mg (11.77%), Folate: 40.45µg (10.11%), Vitamin B2: 0.17mg (9.8%), Iron: 1.67mg (9.25%), Vitamin A: 424.48IU (8.49%), Copper: 0.14mg (7.23%), Phosphorus: 71.92mg (7.19%), Magnesium: 28.51mg (7.13%), Fiber: 1.73g (6.9%), Vitamin B3: 1.35mg (6.75%), Zinc: 0.56mg (3.7%), Vitamin E: 0.48mg (3.2%), Calcium: 31.7mg (3.17%), Potassium: 102.62mg (2.93%), Vitamin K: 2.28µg (2.18%), Vitamin B5: 0.22mg (2.18%), Vitamin D: 0.31µg (2.1%), Vitamin B6: 0.03mg (1.48%)