

Brown Butter Pecan Chocolate Chunk Cookies

By

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Yield: about 20

325°F, preheated oven racks centered

2 cookie sheets: lined with parchment paper.

#24 cookie disher

Looking at this recipe you may think that it has too many steps. But if you do everything like I tell you it will go fast! You will have a moist and flavorful cookie. I also try not to have you go to any other grocery store but your local place but Trader Joes does have the best-sugared pecans for the recipe.

1 cup

unsalted butter

2-1/2 cups

all-purpose flour

1 tsp

baking soda

1/4 tsp

sea salt

1-1/2 cups

brown sugar, packed

2 large

eggs, room temperature

2 tsp

pure vanilla extract

1 cup

semi-sweet chocolate chips

1 cup

milk chocolate chips

1 (5oz package)

Trader Joes Candied Pecans, chopped

1. In a small heavy saucepan on low heat melt butter until it browns. (This should take as long as it takes to measure all of the other ingredients).
2. In a medium bowl whisk flour, soda and salt. Set aside.
3. In a large bowl, whisk brown sugar, eggs and vanilla. Add browned butter and whisk until fully incorporated.
4. Add flour mixtures and blend with a spatula. Add chocolate chips and pecans.
5. Place in the refrigerator for 15 minutes. (This is enough time for you to clean your dishes and counters off)
6. Using a #24 cookie disher, place cookie mounds on prepared cookie sheet trays.
7. With the palm of your hand, press dough down to about 1/3 of an inch. Place trays on racks in the center of the oven.
8. Bake until golden brown, about 12-14 minutes. Let cool on sheets for 15 minutes prior to removing onto a rack to cool completely.

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