

Brown Butter Cookies with Dark Chocolate & Sea Salt

Ingrédients

- 110g of muscovado sugar or brown sugar
- 25g of granulated sugar
- 1 egg
- 1 egg yolk
- 5g of vanilla extract
- 175g of T55 flour
- 2g of salt
- 2g of baking powder
- 190g of dark and milk chocolate (I used half and half)
- 110g of butter
- 110g of muscovado sugar or brown sugar
- 25g of granulated sugar
- 1 egg
- 1 egg yolk
- 5g of vanilla extract
- 175g of T55 flour
- 2g of salt
- 2g of baking powder
- 190g of dark chocolate

Préparation

1. So, indeed, there are already many cookie recipes around here (and generally on the internet)!
2. But I still decided to share this recipe with you for the good reason that I think it is now my favorite cookie recipe: cookies with crispy edges, a melting center, brown butter that gives them a pronounced flavor, dark and milk chocolate, and fleur de sel to enhance everything.
3. For me, they are the perfect size, about 55-, do not require resting or freezing, and keep well for several days in an airtight container.
4. In short, try this recipe, I think you won't be disappointed ☺ I served some warm, straight out of the oven, on a scoop of vanilla ice cream, an excellent way to get a delicious dessert in just a few minutes.
5. Of course, you can freeze the cookie balls, so you can bake only the necessary amount whenever you want ☺ Equipment: I used the perforated baking sheet from Guy Demarle: referral code FLAVIE10 to enter at registration for €10 off on your first order / commercial collaboration.
6. Ingredients: I used the Caraïbes Chocolate, Jivara chocolate & Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
7. T55 flour of salt of baking powder of dark chocolate Fleur de sel Recipe: Start by preparing the brown butter: melt the butter in a saucepan, then continue cooking over low heat until you have slightly browned butter, with a nutty smell.
8. Let it cool.

9. Then mix the cooled brown butter with the sugars and vanilla.
10. Add the egg and the egg yolk, then the dry ingredients: flour, baking powder, and salt.
11. Finish by incorporating the chopped dark chocolate into pieces.
12. Form twelve cookie balls, place them on a baking sheet lined with parchment paper, and add a bit of fleur de sel.
13. Let them rest for 20 minutes in the refrigerator.
14. Meanwhile, preheat the oven to 180°C.
15. Bake for 10 minutes, then let cool before enjoying!

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