



## Brown Butter & Toffee Chocolate Chip Cookies

Makes: 20 cookies

Active Time: 18 minutes Rest Time: 30 minutes

Total Time: 48 minutes

- 1 cup (2 sticks) unsalted butter
- 2 cups all-purpose flour
- 1 tsp baking soda
- $\frac{3}{4}$  tsp kosher salt
- 1 cup (packed) dark brown sugar
- $\frac{1}{2}$  cup granulated sugar
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 2 chocolate toffee bars (preferably Skor or Heath), chopped into  $\frac{1}{4}$ -inch pieces
- 1 &  $\frac{1}{2}$  cups chocolate wafers (disks, pistoles, fèves; preferably 72% cacao)
- Flaky sea salt (I like Falksalt)

Cook butter in a medium saucepan over medium heat, stirring often, until it foams, then browns, 5–8 minutes. Scrape into a large bowl and let cool slightly. Meanwhile, whisk flour, baking soda, and kosher salt in a medium bowl. Add brown sugar and granulated sugar to browned butter. Using an electric mixer on medium speed, beat until incorporated, about 1 minute. Add eggs and vanilla and beat until mixture lightens and begins to thicken, about 30 seconds. Reduce mixer speed to low; add dry ingredients and beat just to combine.

Mix in toffee pieces and chocolate wafers with a wooden spoon or a rubber spatula. Let dough sit at room temperature at least 30 minutes to allow the flour to hydrate.

Dough will look very loose at first, but will thicken as it sits. Place a rack in middle of oven; preheat to  $375^{\circ}$ . Using a  $1\frac{1}{2}$ -oz. ice cream scoop, portion out 10 balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (you can also form dough into ping pong-sized balls with your hands).

Do not flatten; cookies will spread as they bake. Sprinkle with sea salt. Bake cookies until edges

are golden brown and firm but centers are still soft, 9–11 minutes. Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely. Repeat with remaining dough and a fresh parchment-lined baking sheet to make 10 more cookies.

**Do Ahead:**

Cookie dough can be made 3 days ahead; cover and chill. Let dough come to room temperature before baking.

*Recipe from Bon Appetit*