



Brown Butter Oatmeal Cookies

Makes: 15 large cookies

Prep Time: 1 hour Cook Time: 12 minutes

Total Time: 1 hour 12 minutes

1 cup unsalted butter

1 cup light or dark brown sugar, packed

2 large eggs

1 tsp vanilla extract

1 1/2 cups all purpose flour

2 cups old fashioned rolled oats

1 tsp baking soda

1 tsp salt

1 cup mix-ins (chocolate/white chocolate/butterscotch chips, toffee bits, or nuts), optional

Flaky sea salt, optional

Cook butter in a medium saucepan over medium heat, stirring often, until it foams, then browns, 5–8 minutes. Once browned, make sure to measure it out to exactly 3/4 cup. If you have too much, take out a couple tablespoons. If you don't have enough, add a bit of water to level it off. Make sure it's no longer warm to the touch when adding it to the dough.

In a medium bowl, whisk together the flour, oats, baking soda, and salt and set aside.

In a large bowl, whisk together the cooled brown butter, brown sugar, eggs, and vanilla. It should be smooth and slightly thickened to a caramel color.

Dump in the dry ingredients and fold the two together using a rubber spatula. Stop once the flour is fully absorbed (don't over mix). If using mix ins, fold those in just before the flour is fully absorbed.

Place the dough uncovered in the fridge for about 20 minutes. When the 20 minutes is almost up, preheat the oven to 350°F and line a large baking sheet with parchment paper.

To scoop the dough you have a few options. You can use a large scoop to make large 2-oz cookies, you can weigh each cookie using a food scale to 2 ounces each, or you can use a regular cookie scoop. The recipe makes about 15 large cookies and 20-22 regular cookies.

Either way, roll the dough into balls and place them a few inches apart on the baking sheet. Gently press them down to about 1/2-inch thickness. Return the remaining dough to the fridge. Bake large cookies for 12-14 minutes and regular cookies for 10-12 minutes.

They're done when there's a golden brown ring around the edges and the center is pale and puffed. They'll look underdone in the center, but they will continue to bake and settle outside of the oven.

Sprinkle with a little flaky sea salt and transfer to a cooling rack. Let them cool for about 15 minutes, then dig in!