Brown Butter Chocolate Chip Cookie Bar Recipe

Ingredients

TIME: 30 MINUTES | YIELDS: 24

1 CUP UNSALTED BUTTER, CUT INTO TABLESPOON PIECES

1 1/4 CUPS PACKED DARK BROWN SUGAR

1/4 CUP GRANULATED SUGAR

2 LARGE EGGS

1 TABLESPOON PURE VANILLA EXTRACT

2 CUPS ALL-PURPOSE FLOUR

3/4 TEASPOON KOSHER SALT

1/2 TEASPOON BAKING SODA

1/2 TEASPOON BAKING POWDER

1 CUP CHOCOLATE CHUNKS

1 CUP CHOCOLATE CHIPS

FLAKY SEA SALT, FOR SPRINKLING ON BARS

Method

01

Preheat oven to 350 degrees F. Grease a 9×13-inch metal baking pan with nonstick cooking spray. You can line the pan with parchment paper, if desired. Set aside.

02

Place the butter in a medium saucepan and melt over medium heat, stirring often, until it foams, smells nutty, and browns. This will take about 5 minutes. Scrape the browned butter into a large mixing bowl and let cool for 5 minutes.

03

Add the brown sugar and granulated sugar to the brown butter and stir with a wooden spoon or spatula until smooth. Add the eggs and vanilla. Stir until combined.

04

Add the flour, salt, baking soda, and baking powder. Stir until just combined, don't over mix. Stir in the chocolate chunks and chocolate chips.

05

Spread the dough evenly in the prepared pan with a spatula. Bake for 18 to 24 minutes or until the bars are set and golden brown. Don't over bake the bars will continue setting up as they cool.

06

Remove from the oven and sprinkle with flaky sea salt. Let the bars cool before cutting into squares.