

I GOT IT FROM MY GRANDMA

RECIPE CARD

1hr

PREP TIME

9-11min

COOK TIME

12

SERVES



RECIPE Lish's Brown Butter choc chip cookies

DIRECTIONS

1. beat butter + sugars until fluffy
2. add in eggs, vanilla, + salt
3. add in flour + soda + mix until just combined.
4. Stir in choc chunks
5. Scoop big heaps onto a baking sheet + top with flakey salt
6. bake @ 350° for 10 min

*tip: pull them out while the center is gooey + let them cool on the pan.

INGREDIENTS

- 225g (2 sticks) butter browned + cooled
- 265g (1 1/4 c) brown sugar
- 67g (1/3 c) white sugar
- 1 egg + 2 yolks
- 1 tbsp vanilla paste
- 1 tsp salt
- 250g (2-ish cups) flour
- 3/4 tsp baking soda
- 160g dark choc chunks
- sea salt flakes