

Choco Fever Dream

Brookies Cookies Recipe – Browned Butter Blondie

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Brookies Base

- [ ] 1 cup (2 sticks) browned butter, cooled
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Optional Add-Ins

- [ ] 1/2 cup chopped pecans
- [ ] 1 tsp sea salt flakes for topping

Instructions

1. In a medium saucepan, melt the butter over medium-low heat, stirring constantly until it turns a deep amber and gives off a nutty aroma; this is browned butter. Remove from heat and let cool for a few minutes.
2. In a large bowl, whisk together brown sugar, granulated sugar, and the cooled browned butter until smooth. Add eggs one at a time, mixing gently, then stir in vanilla extract.
3. Sift flour, baking powder, and salt; fold into the wet mixture just until incorporated. Gently fold in chocolate chips and, if using, pecans.
4. Spread the batter evenly in a greased 9×13-inch pan. Sprinkle sea salt flakes on top if desired. Bake at 350°F (175°C) for 18-20 minutes, or until the edges are golden and a toothpick inserted near the center comes out with a few moist crumbs.
5. Allow the Brookies to cool in the pan for 10 minutes, then cut into squares while still warm for that oozy center.

Nutrition per serving

260 kcal	3 g	34 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the butter browns too quickly, lower the heat and keep stirring.
- Do not overbake; the center should remain slightly soft.
- For extra caramel flavor, add a tablespoon of maple syrup to the butter.