

Less than 1 hour (+chilling time)

Makes about 20 cookies

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Ingredients:

- 1 cup (250g) salted butter, cubed
- 1 cup (200g) brown sugar
- ½ cup (100g) white sugar
- 1 egg +1 egg yolk
- 1 tsp (5ml) vanilla essence or extract
- 2¼ cup (340g) cake flour
- 1 tsp (5ml) bicarbonate of soda
- 1½ cups (250g) dark chocolate chips
- Maldon salt, for sprinkling

Method

1. Melt butter cubes in a saucepan over medium heat – it should begin to foam and sizzle around the edges. Keep swirling the saucepan or stir with a spoon.
2. Cook butter for 5-8 minutes until golden-brown (the foam will subside slightly and the butter will have a nutty aroma).
3. Remove from stove and cool to room temperature.
4. Mix cooled burnt butter and sugars using an electric mixer until well combined.
5. Add eggs and vanilla to mixture and whisk until combined.
6. Combine flour and bicarb in a separate bowl, then mix into wet ingredients with a spoon to form a dough.
7. Fold in chocolate chips.
8. Using a 4cm ice-cream scoop, dollop portions of dough onto lined a 43x29cm baking tray (leave at least a 5cm space between each scoop), and chill in fridge for 1-2 hours.
9. Preheat oven to 180°C.
10. Sprinkle with salt just before baking.

11. Bake for 10-12 minutes until golden.

12. Leave cookies to set for 5 minutes, remove from baking tray and cool completely.

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