

Oatmeal Browned Butter Chocolate Chip Cookies

Adapted from Half Baked Harvest



Servings: 60

1. Preheat the oven to 350° F. Line a baking sheet with parchment paper.
2. Add the butter to a skillet set over medium heat. Cook until the butter begins to brown, about 3-4 minutes. Remove from the heat and transfer to a heatproof bowl. Let cool about 10 minutes.
3. In bowl of stand mixer, combine brown sugar, eggs, and vanilla, mixing until smooth. Add browned butter, then add flour, oats, baking soda, and salt. Gently fold in the chocolate. As the batch sits, it will get more firm (as the oatmeal absorbs liquid).
4. Using a scoop, make rounded tablespoon size balls and place 2 inches apart on the prepared baking sheet. Bake 8 minutes. Rotate sheets and continue to bake for about 5 more minutes until are golden brown and show some dark brown around the edges.
5. Let the cookies cool on the baking sheet. They will continue to cook slightly as they sit on the baking sheet. Let cool completely and store in an airtight container for up to 4 days or freeze for up to 3 months.

- 4 sticks unsalted butter
- 1 1/2 cups brown sugar
- 1 cup granulated sugar
- 4 large eggs
- 2 tablespoons vanilla extract
- 4 cups all-purpose flour
- 4 cups oatmeal, old fashioned
- 2 teaspoons baking soda
- 1 1/2 teaspoons kosher salt
- 2 1/2 cups chocolate chips

Per Serving (excluding unknown items): 175 Calories; 9g Fat (45.9% calories from fat); 3g Protein; 21g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 112mg Sodium; 11g Total Sugars; trace Vitamin D; 24mg Calcium; 1mg Iron; 66mg Potassium; 54mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com