



Browned Butter & Bourbon Cookies



Thick, buttery-soft, and generously portioned, these bakery style cookies are infused with a faint hint of warm bourbon.

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| Course | Dessert |
| Cuisine | American |

Prep Time 30 minutes

Cook Time 12 minutes

Total Time 42 minutes

Servings 24 cookies

Calories 260kcal

Author [Sam Merritt](#)

Ingredients

- 3 sticks (345 g) unsalted sweet cream butter
- 1 $\frac{3}{4}$ cup (350 g) light brown sugar packed
- $\frac{1}{2}$ cup (100 g) granulated sugar
- 3 Tbsp (45 ml) bourbon
- 2 tsp (10 ml) [pure vanilla extract](#)
- 2 large eggs + 1 egg yolk
- 4 cups (500 g) [all-purpose flour](#)
- 2 tsp (8.5 g) cornstarch
- 1 $\frac{1}{2}$ tsp (6 g) baking soda
- $\frac{3}{4}$ tsp (3 g) salt
- 2 $\frac{1}{2}$ cups (425 g) chocolate chips/chunks I used a combination of half mini chips and half chopped premium dark chocolate

Instructions

1. Place the butter in a saucepan and melt over low heat. Increase heat to medium (do not leave your butter or it will burn) and swirl occasionally as the butter snaps and crackles.
3 sticks unsalted sweet cream butter
2. Let the butter snap and pop (while stirring occasionally) and once this begins to slow, begin to stir and don't stop. The butte will be foamy so it will be difficult to tell once it has begun to brown, but once you begin to smell the unmistakably nutty aroma of browned butter, remove from heat (still stirring continuously) and pour into a heat-proof container. (If you accidentally burn the butter, which you will know if you did, it will smell burnt, then do not use it or you will have burnt-tasting cookies).
3. Allow butter to cool for at least an hour and a half before proceeding.
4. Once butter has cooled, combine in KitchenAid (or with hand-mixer) with sugars, beating on medium-speed until well combined.

1 ¾ cup light brown sugar, ½ cup granulated sugar

5. Add eggs and egg yolk, one at a time, pausing to scrape down the sides and then beating well after each addition.

2 large eggs + 1 egg yolk

6. Add bourbon and vanilla. Stir.

3 Tbsp bourbon, 2 tsp pure vanilla extract

7. In separate bowl, combine flour, cornstarch, baking soda and salt.

4 cups all-purpose flour, 2 tsp cornstarch, 1 ½ tsp baking soda, ¾ tsp salt

8. Gradually (with mixer on low-medium speed) add flour mixture to butter mixture, pausing periodically to scrape down sides of bowl.

9. Stir in chocolate chips/chunks, transfer to container with a lid and refrigerate overnight.

2 ½ cups chocolate chips/chunks

10. Once dough has refrigerated, preheat oven to 350F (177C) and line cookie sheets with parchment paper.

11. Scoop dough either into ice cream scoop or into ¼ sized measuring cup and drop onto prepared cookie sheets (the dough is difficult to work with, I have to scoop out smaller pieces of dough at a time and press them into my ice cream scoop into a cohesive ball and then drop them onto the cookie sheet. Press down gently on the balls to flatten slightly.

12. Bake 10-12 minutes.

13. Remove and allow to cool completely at least 10 minutes on cookie sheet before transferring to cooling rack to cool completely.

Nutrition

Serving: 1 cookie | Calories: 260kcal | Carbohydrates: 36g | Protein: 2g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 30mg | Sodium: 158mg | Potassium: 47mg | Fiber: 1g | Sugar: 20g | Vitamin A: 353IU | Calcium: 20mg | Iron: 1mg

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