

## Browned Butter Sourdough Chocolate Chip Cookies (AmbersKitchen)

1 c. salted butter	1 t. baking powder
1 c. white cane sugar	½ t. salt
1 c. packed brown sugar	1 t. vanilla
3 egg yolks	2¼ c. all purpose flour
1 c. (220g) flat and runny sourdough discard	12 oz. semi-sweet chocolate chips
1 t. baking soda	4 oz. (½ c.) chocolate chips
	Optional: flake salt for tops

### Instructions:

1. Brown the butter. Do this by adding the butter to a saucepan over medium heat, letting it melt, then foam. When the liquid becomes brown underneath the bubbles and brown flecks appear. Remove from heat.
2. Let the butter cool to room temperature, at least 30 minutes or longer.
3. Prepare one cup of sourdough discard.
4. Combine the browned butter and both sugars. Beat together with an electric hand mixer or stand mixer. The mixture will look a bit dry and crumbly, like semi-wet sand.
5. Add the egg yolk to the mixture and beat with an electric mixer for a couple of minutes. As you continue beating, the mixture will become lighter and fluffier.
6. Add the sourdough discard and beat together until just barely combined. The dough will look more like cake batter than cookie dough.
7. Add the salt, baking soda, baking powder and vanilla. Mix until combined.
8. Add the flour and mix together by hand until just barely combined, being careful not to overmix.
9. Add the chocolate chips and mix together by hand.
10. Cover the bowl of dough with plastic or a lid, and refrigerate. This step can take anywhere from one hour to 72 hours (4 is good). The longer it sits in the fridge, the more fermentation will happen and the more sour the cookies will taste.
11. Preheat oven to 350°.
12. Line a baking sheet with parchment paper.
13. Remove the dough from the fridge and scoop into smooth ¼ cup balls. Place six dough balls on each baking sheet. Top the dough balls with a few more chocolate chips.
14. Bake the dough balls for 13-14 minutes, or until the edges begin to brown.
15. Remove from oven, and place even more chocolate chips on the top of each cookie (just to make it look pretty).
16. Optional – sprinkle with salt flakes.