

Plate Dream

Brookies Cookies – Browned Butter Blondie

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Browned Butter Blondie Base

- [ ] 1/2 cup unsalted butter
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Cookie Mix-In

- [ ] 1 cup dark chocolate chips
- [ ] 1/2 cup chopped toasted walnuts (optional)

Instructions

1. Melt the butter in a saucepan over medium-low heat; continue cooking gently, swirling occasionally, until it turns a deep amber and gives off a nutty perfume. Remove from heat and let cool for 5 minutes.
2. In a large bowl, whisk together the browned butter, brown sugar, and granulated sugar until smooth. Add the eggs one at a time, whisking well after each, then stir in the vanilla.
3. Sift the flour, baking soda, and salt into the wet mixture; fold gently until just combined. The batter will be thick.
4. Fold in the chocolate chips and toasted walnuts, distributing evenly.
5. Scoop rounded tablespoons onto a parchment-lined baking sheet, spacing 2 inches apart. For a richer look, press a few extra chips on top.
6. Bake at 350°F (175°C) for 10-12 minutes, until the edges are golden brown but the centers still look soft. Let cool on the sheet for 3 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier texture, increase the brown sugar to 3/4 cup.
- For extra caramel flavor, drizzle a thin ribbon of caramel sauce while the Brookies are still warm.
- Feel free to swap dark chocolate chips for white chocolate for a different sweet profile.