



## Chef Kat Weathers

### **Bourbon Brown Butter Chocolate Chip Cookies**

Makes: 2 dozen cookies

8 oz unsalted butter, at room temperature  
3/4 cup dark brown sugar  
1/4 cup granulated sugar  
2 large eggs, at room temperature  
1 teaspoon vanilla bean paste  
1 tablespoons bourbon  
2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon kosher salt  
1 1/2 cups dark chocolate chunks

Preheat the oven to 350° F.

In a small saucepan, add 1 stick of butter to melt. Cook until the butter begins to brown, about 3-4 minutes. Remove from the heat and transfer to a heatproof bowl. Stick in the freezer to chill, 10-15 minutes, but no longer.

In a large mixing bowl, beat together the remaining stick of butter, the cooled browned butter, brown sugar, and the granulated sugar until combined. Add the eggs one at a time, until combined. Add tablespoon bourbon and the vanilla, beating until creamy. Add the flour, baking soda, and salt. Fold in the chocolate chunks and chopped pecans.

Dough will be very sticky. Roll the dough into a log between plastic wrap and refrigerate for at least 2-4 hours or overnight (best).

Remove dough from the oven. Slice log into twenty-four slices. Transfer to a baking sheet and bake for 11-13 mins or until light brown.