

Zucchini Bread Recipes

Brookies Cookies – Browned Butter Blondie

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup white sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Melt the butter in a saucepan over medium heat; stir constantly until it turns a deep golden color and releases a nutty aroma. Remove from heat and let cool slightly.



2. In a large bowl, whisk the browned butter with brown and white sugars until light and fluffy, about 2 minutes.



3. Add eggs one at a time, mixing well after each, then stir in vanilla.



4. In a separate bowl, whisk flour, baking soda, and salt; gradually fold into the wet mixture until just combined.



5. Gently fold in the chocolate chips, reserving a handful to sprinkle on top before baking.



6. Drop rounded tablespoons of dough onto a parchment-lined baking sheet, spacing 2 inches apart. Sprinkle the reserved chips on each.



7. Bake in a preheated 350°F (175°C) oven for 10-12 minutes, until edges are lightly golden and centers look set.



8. Let cool on the sheet for 5 minutes, then transfer to a wire rack. Enjoy warm or store airtight.



Nutrition per serving

210 kcal	2 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier center, reduce bake time by a minute.
- For extra caramel notes, swirl a tablespoon of caramel sauce into the dough before baking.
- A pinch of sea salt on top right before baking elevates the chocolate flavor.