

Browned Butter Chocolate Chip Cookies

Ingredients

- 6 tablespoons unsalted butter
- 2 tablespoons canola oil
- 5.6 ounces all-purpose flour (about 1 1/4 cups)
- 3.3 ounces whole-wheat flour (about 3/4 cup)
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 3/4 cup packed light brown sugar
- 2/3 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 2 large eggs, lightly beaten
- 1/2 cup semisweet chocolate chips
- 1/3 cup dark chocolate chips (such as Hershey's Special Dark)

Preparation

Preheat oven to 375°.

Heat butter in a small saucepan over medium heat; cook 5 minutes or until browned. Remove from heat; add oil. Set aside to cool.

Weigh or lightly spoon flours into dry measuring cups; level with a knife. Combine flours, baking powder, and salt, stirring with a whisk. Place butter mixture and sugars in a large bowl; beat with a mixer at medium speed until combined. Add vanilla and eggs; beat until well blended. Add flour mixture, beating at low speed until just combined. Stir in chocolate chips.

Drop by level tablespoonfuls 2 inches apart onto baking sheets lined with parchment paper. Bake 12 minutes or until bottoms of cookies just begin to brown. Cool slightly.