



Long Livo

Brookies Cookies Recipe – Browned Butter Blondie

15 min

Prep time

12

Servings

20 min

Cook time

Medium

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Brookies Base

- ☐ 1 cup (2 sticks) browned butter, cooled
- ☐ 1 cup brown sugar, packed
- ☐ 1/2 cup granulated sugar
- ☐ 2 large eggs, room temperature
- ☐ 2 tsp vanilla extract

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp salt
- ☐ 1 cup semi-sweet chocolate chips

Optional Add-Ins

- ☐ 1/2 cup chopped pecans
- ☐ 1 tsp sea salt flakes for topping

Instructions

- 1** In a medium saucepan, melt the butter over medium-low heat, stirring constantly until it turns a deep amber and gives off a nutty aroma; this is browned butter. Remove from heat and let cool for a few minutes.
- 2** In a large bowl, whisk together brown sugar, granulated sugar, and the cooled browned butter until smooth. Add eggs one at a time, mixing gently, then stir in vanilla extract.
- 3** Sift flour, baking powder, and salt; fold into the wet mixture just until incorporated. Gently fold in chocolate chips and, if using, pecans.
- 4** Spread the batter evenly in a greased 9×13-inch pan. Sprinkle sea salt flakes on top if desired. Bake at 350°F (175°C) for 18-20 minutes, or until the edges are golden and a toothpick inserted near the center comes out with a few moist crumbs.
- 5** Allow the Brookies to cool in the pan for 10 minutes, then cut into squares while still warm for that oozy center.

Nutrition per serving

260 kcal

Calories

3 g

Protein

34 g

Carbs

12 g

Fat

Tips & notes

- If the butter browns too quickly, lower the heat and keep stirring.
- Do not overbake; the center should remain slightly soft.
- For extra caramel flavor, add a tablespoon of maple syrup to the butter.