

# BROWNEB BUTTER SALTED DOUBLE CHOCOLATE CHIP COOKIES



## Ingredients

- 2 1/4 cups flour
- 1/2 tsp sea salt
- 1 1/2 tsp baking soda
- 2 sticks of butter
- 1 1/2 cups of packed brown sugar
- 1/4 cup sugar
- 1 egg
- 1 yolk
- 1 tbsp of Greek yogurt
- 2 tsp vanilla extract
- 3/4 cup semi sweet chocolate chips
- 3/4 cup dark chocolate chips

## Directions

Step 1: Brown butter

Step 2: Mix flour, salt, baking soda and set aside.

Step 3: Mix cooled browned butter and sugar in a mixer.

Step 4: Add egg, yolk, greek yogurt and vanilla into butter/sugar. Mix until combined.

Step 5: Add dry ingredients to wet ingredients in mixer and mix.

Step 6: Fold in chocolate chips and refrigerate for at least 4-hours, preferably overnight.

Step 7: Scoop cookie dough with a cookie scoop and bake at 350 Fahrenheit for 9-11 minutes.

Step 8: Sprinkle sea salt flakes on cookies a few minutes after you pull them out. Let cool and Enjoy!