



## \$100 Million Chocolate Chip Cookies

By Amy Deardon

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Have you heard about the friend of a cousin of your roommate who has that famous chocolate chip cookie recipe? The story goes that they asked for the recipe from some department store, not realizing they would be charged an outrageous amount. In revenge they emailed the recipe to everyone they knew. This story is an urban legend of course, but—

If there WERE such a recipe, I have found it courtesy of my friend Samantha. Yes, these cookies are really that good. This recipe uses normal chocolate chip ingredients, but changes preparation protocol to make these cookies extraordinary.

I adapted this recipe just a tad from Sam Merritt's website. (a different Sam – not related to my friend).

I hope you enjoy these as much as my husband and I do! Stay awesome.

*Amy*

NOTE: Sam Merritt's original recipe is at <https://sugarspunrun.com/brown-butter-chocolate-chip-cookies/>

These cookies take a little longer to prepare but are well worth the effort.

### **Step 1: Brown Butter**

1 CUP (2 STICKS) BUTTER

In a saucepan or nonstick skillet (preferably a light color so you can watch color change) cut up and add 2 sticks (1 cup) butter. Melt over medium-low heat. Once butter is melted turn up heat to medium-high. Stir constantly with rubber spatula and scrape bottom of pan. Butter will bubble as it loses moisture. After about 5-7 minutes butter will flash over and start turning brown. Immediately remove from heat, pour, and scrape into a heat-resistant bowl. Make sure butter doesn't burn – if it smells burned, throw it and start again.

Let butter cool to room temperature for at least 30 minutes.

### **Step 2: Wet Ingredients**

NOTE: all your ingredients should be at room temperature so that they don't shock the dough.

1 2/3 CUP BROWN SUGAR

1 DOLLOP (about 2 T) MOLASSES

1 T VANILLA

2 LARGE EGGS

Mix these sequentially into the browned butter and stir well.

NOTE: If you forgot earlier to take your eggs out of the refrigerator, just put them in the microwave for 15 seconds to warm them slightly. I won't tell.

### **Step 3: Dry Ingredients**

2 3/4 cups flour

1 tsp baking powder

1 tsp baking soda

NOTE: If you use unsalted butter—add 1 tsp salt.

Mix sequentially into wet ingredients until smooth.

Mix in 8-10 oz semi-sweet chocolate chips.

#### **Step 4: Cookie Dough Preparation**

Refrigerate the dough for at least 30-60 minutes.

Roll dough into 1 tablespoon balls. Place on flat tray.

Refrigerate if dough balls get too soft.

#### **Step 5: Freeze Cookie Dough**

If you want to freeze dough, move tray to freezer for about 2 hours, until dough balls are hard. Put into freezer zippy bag and label, then freeze.

#### **Step 6: Bake Cookies**

Oven 350F

Line cookie sheet with parchment paper. Lay out 12 dough balls onto tray. Bake 10-12 minutes.

If you are cooking from frozen, add 2-3 minutes to cook time.

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NOTE: I like to freeze cookie balls 12 at a time in sandwich zippy bags. These are great for kids and husbands when they want a cookie and don't want to bother you. To bake, they can just line a cookie sheet with parchment paper and spread contents of one zippy bag (12 cookie balls) onto tray. Put tray in cold oven. Turn heat to 350F and immediately start timer for 13 minutes. Perfect every time!

Two or three sandwich zippy bags of cookie dough balls are also a nice casual house gift.