

## SWEET & SALTY CHOCOLATE CHIP COOKIES TO SNEAK INTO THE LIBRARY

by Roan Parrish, adapted from “Brown Butter and Toffee Chocolate Chip Cookies” on Bon Appetit

[bonappetit.com/recipe/brown-butter-and-toffee-chocolate-chip-cookies](https://www.bonappetit.com/recipe/brown-butter-and-toffee-chocolate-chip-cookies)

Makes 24-ish cookies

Note: I tell you how to make your own toffee bc I for one never have toffee bars lying around, so DON'T PANIC!

### INGREDIENTS

1 cup (2 sticks; 227 g) unsalted butter  
2 cups (250 g) all-purpose flour  
1 teaspoon baking soda  
 $\frac{3}{4}$  teaspoon kosher salt  
1 cup (packed; 215 g) dark brown sugar  
 $\frac{1}{3}$  cup (73 g) granulated sugar  
2 large eggs, room temperature  
1 tablespoon vanilla extract  
21oz. (80 g total) chocolate toffee bars (preferably Skor), chopped into  $\frac{1}{4}$ -inch pieces\*  
1 $\frac{1}{2}$  cups (216 g) chocolate wafers or chips  
flaky sea salt

\*If you're like me, you don't have these lying around, but guess what? Making your own toffee is actually easy! I'm adding that step first to the method below. Bonus: you can put it in other stuff and make it even more delicious. Highly recommend adding to rice crispy treats, gaaaaah nom nom.

If you're making your own toffee, add these ingredients to your list (and double if you're doubling the cookie recipe):

$\frac{1}{2}$  cup (1 sticks) unsalted butter  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  tsp kosher salt  
1 tsp vanilla extract

## METHOD

**If you're making your own toffee, start at step 1; if not, ignore and go directly to step 2.**

1. Bring butter, sugar, and salt in a pot to a boil over medium low heat, stirring frequently to dissolve the sugar. Once the mixture is boiling, stir occasionally, slowly and evenly, until the candy has reached 290F to 300F, or "hard crack" on a candy thermometer. (This usually takes 10-18 minutes.) Remove from heat and gently stir in the vanilla extract. Pour the mixture onto a silpat or a piece of baking paper on a cookie sheet and let harden. (You can pop it in the fridge to speed this along.)

2. Okay, on to the cookies! Melt butter in a saucepan over medium heat, stirring often, until it browns (about 8 minutes). Pour into the bowl you're going to make your dough in and let cool for a few minutes.

3. While it cools, whisk flour, baking soda, and kosher salt in a medium bowl.

4. Add brown sugar and granulated sugar to browned butter. Using an electric mixer on medium speed, beat until incorporated. Add eggs and vanilla, increase mixer speed to medium-high, and beat until mixture lightens and begins to thicken. Reduce mixer speed to low; add dry ingredients and beat just to combine.

5. Mix in chocolate and toffee\*\* with a wooden spoon or rubber spatula. Let dough sit at room temperature at least 30 minutes to allow flour to hydrate. Dough will look very loose at first, but will thicken as it sits. \*\*If you made your own toffee, you'll want to break it up into chunks/clumps. It won't be super hard, which is just fine!

6. While the dough settles, preheat to 375°. Portion out balls of dough and place on a parchment-lined baking sheet, spacing about 3" apart (they spread, so do NOT crowd them). Sprinkle the tops with sea salt.

7. Bake until edges are golden brown and firm, but centers are still soft, 9–11 minutes. Let cool on baking sheets 10 minutes, then transfer to a wire rack and let cool completely.

You can refrigerate this dough for a few days and bake later (let come to room temp first) or freeze for a few weeks wrapped up airtight. You can also EAT IT RAW, like I may or may not do constantly.