

Browned butter sourdough discard chocolate chip cookies:

Ingredients:

3 sticks butter, browned
613g fresh milled hard white wheat
12g baking soda
12g corn starch
6g salt
245g light brown sugar, lightly packed
155g coconut sugar
50g granulated sugar
1 egg
1 egg yolk
1 Tablespoon vanilla extract
220g sourdough discard
250g white, dark, or semi-sweet chocolate chips (whatever you prefer)

Instructions:

Preheat your oven to 350 degrees Fahrenheit

1: Brown the butter in a saucepan over medium heat. Let the butter melt and cook until you can smell the buttery flavor and it turns a light brown .

2: Mix together your milled flour, baking soda, corn starch, and salt.

3: In a different bowl, mix your browned butter with your brown, coconut, and granulated sugars, add the egg and egg yolk, and vanilla extract.

4: Pour your sourdough discard into the bowl with the butter, sugars, eggs, and vanilla and mix well. This may take some effort to get all the ingredients mixed well.

5: Gradually add your flour mixture into the wet mixture and stir until combined.

6: Mix in your chocolate chips.

7: Grab a 1/4c measuring cup and use it to scoop the dough onto a parchment paper lined baking sheet. Leave some space as they will spread on the cookie sheet. Bake for roughly 12-15 minutes.