

SIGNATURE RECIPE 01

Classic Chocolate Chip

Browned butter and espresso deepen the caramel notes, with two kinds of dark chocolate and flaky salt on top.



YIELD

About 14 large cookies

PORTION

90 g each

CHILL

Overnight

BAKE

350°F (175°C) · about 12 minutes

Ingredients

- 250 g salted butter, browned and reduced to about 200 g
- 1 Tbsp espresso powder
- 1 cup (220 g) packed dark brown sugar
- ½ cup (100 g) granulated sugar
- 2 large eggs, room temperature
- 1 Tbsp pure vanilla extract
- 1 Tbsp whipping cream
- 2¾ cups (345 g) all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- 2 cups (340 g) dark chocolate chips
- 170 g dark chocolate, roughly chopped
- flaky sea salt for topping

Method

- 1 Melt the butter in a saucepan over medium heat and keep cooking, stirring frequently, until it foams and the milk solids turn golden brown and smell nutty. Take it off the heat right away.
- 2 Stir the espresso powder into the browned butter while it is still hot, then transfer to a mixing bowl and cool 15–20 minutes.
- 3 Add both sugars to the cooled butter and mix until thoroughly combined. Add the eggs, vanilla, and whipping cream, and mix until smooth and glossy.
- 4 In a separate bowl, whisk together the flour, baking soda, baking powder, and sea salt.
- 5 Fold the dry ingredients gradually into the wet mixture — do not overmix — then fold in the chocolate chips and chopped chocolate.
- 6 Portion into 90 g balls, set them on a parchment-lined tray, press a few extra pieces of chocolate on top, cover, and refrigerate overnight.
- 7 Heat the oven to 350°F. Space the chilled dough well apart on parchment and bake about 12 minutes, until the edges are set but the centres still look slightly soft.
- 8 Sprinkle with flaky sea salt if you like, then cool on the sheet 10 minutes before moving to a rack.

Ruthie's tip Do not overbake — the cookies keep setting as they cool, leaving the centres soft, thick, and wonderfully gooey.

Allergens: Contains wheat, egg, milk; may contain soy.