

# Easy Brown Butter Oatmeal Chocolate Chip Cookies

*Chewy, chocolatey, buttery. The perfect cookie.*





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No creaming butter, no chilling cookie dough. This is extremely fast and easy, and ridiculously good. Don't pause to wonder if it's worth the extra 2 minutes to brown the butter. I'm telling you it is. It makes them extra-buttery with a nutty edge. Off the charts delish!

**SERVES: 20 | PREP: 15 MINUTES | COOK: 25 MINUTES**

150g/10 tbsp unsalted butter, cut into 1 cm / ½-inch cubes  
150g / 1 cup plain / all-purpose flour  
120g / 1½ cups rolled oats  
1 tsp baking soda, sifted  
⅛ tsp cooking/kosher salt  
200g / 1 cup (tightly packed) brown sugar  
1 large egg, at room temperature  
1 tsp vanilla extract  
**Chocolate chunks/chips**  
200g / 7 oz Lindt 70% dark chocolate block or other of choice, cut into 1 cm / ¼-inch pieces  
*OR*  
1 cup (6 oz) semi-sweet chocolate chips<sup>1</sup>

1. Preheat oven to 180°C/350°F (160°C fan-forced). Lightly grease then line three baking trays with paper.
2. **Brown butter**—Melt butter in a saucepan over medium heat. Leave to simmer on medium heat, stirring every now and then, until (when you push foam aside) you see little golden-brown bits. Immediately pour into a bowl (including the golden bits) and set aside to cool for 5 minutes.
3. **Mix dough**—Whisk flour, oats, baking soda, and salt in a large bowl. Add sugar to the brown butter and whisk (it might not combine fully). Add egg and vanilla, whisk until smooth.
4. **Finish batter**—Pour butter mixture over the dry ingredients. Mix with a wooden spoon until the flour is almost mixed in. Add chocolate, and stir until mixed through and you can no longer see flour. Set aside for 5 minutes until mixture firms up so it can be scooped into balls.
5. **Bake**—Scoop a heaped tablespoon of dough (I use a size 40 cookie scoop) onto the tray, 5 cm / 2 inches apart. Flatten to 0.8 cm / ⅓-inch thick, reshaping sides if needed if they split/go wonky. Continue with rest of dough. Bake two trays at a time for 11 minutes. Cool on the tray for 10 minutes, then transfer onto a cooling rack to fully cool.

## NOTES

1. The better the chocolate, the better your cookie! If using a block of good chocolate you have cut up yourself, I don't sweep the chocolate "dust" on the cutting board into the cookie dough as it makes the cookies speckled. Reserve for your cappuccino!

**STORAGE** Freshly made, these are crispy on the edges and chewy in the middle. The next day they are less crispy on the edges and mostly chewy. Both scenarios are excellent though! Best up to 4 days in an airtight container. Beyond this, they get a bit too soft for my taste.

*Recipe as extracted from the North American Dinner cookbook bonus free recipes book for pre-order customers, first published 16 November 2022.*