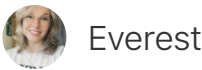



Brown Butter Tahini Chocolate Chunk Cookies




A chewy, nutty, golden-edged wonder that tasted like a cross between halva, a classic chocolate chip cookie, and a brown butter dream



PREP TIME

20 mins




CHILL TIME

30 mins

TOTAL TIME

1 hr




COURSE

Dessert

SERVINGS

18 Cookies



CALORIES

230 kcal

INGREDIENTS

- 1 cup unsalted butter
- 1 cup brown sugar light, packed
- 1/2 cup granulated sugar
- 3/4 cup tahini well-stirred
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 3/4 tsp salt
- 8 oz dark chocolate (70% best) chopped into chunks
- pinch flaky sea salt

INSTRUCTIONS

- 1. Brown the butter:** In a medium saucepan, melt butter over medium heat. Stir frequently until it foams and turns golden brown with a nutty aroma. About 5–7 minutes. Transfer to a

large mixing bowl and let cool for 10 minutes.

2. **2. Mix in sugars and tahini:** Whisk the brown sugar, granulated sugar, and tahini into the cooled brown butter. Add eggs and vanilla and whisk until smooth and glossy.
3. **3. Combine dry ingredients:** In a separate bowl, whisk together flour, baking soda, baking powder, and salt. Slowly stir the dry mixture into the wet ingredients until just combined.
4. **4. Add chocolate:** Fold in the chopped dark chocolate. Cover the bowl and chill the dough for at least 30 minutes (up to overnight for richer flavor).
5. **5. Scoop and bake:** Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper. Scoop dough into 2-tablespoon balls, spacing 2 inches apart. Bake for 10–12 minutes, or until edges are golden and centers look just set.
6. **6. Cool and finish:** Sprinkle warm cookies with flaky sea salt. Cool on the pan for 5 minutes before transferring to a wire rack.

NOTES

Estimated Nutritional Information (per cookie)

(Approximate values based on 18 cookies)

- Calories: 230
- Total Fat: 14g
- Saturated Fat: 6g
- Carbohydrates: 22g
- Sugar: 13g
- Protein: 3g
- Fiber: 2g
- Sodium: 110mg

