

# Ingredients



- 1 cup salted butter (melted)
- 1 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 tbsp. vanilla extract
- 2.5 c flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup white chocolate chips
- 4 oz. semi-sweet chocolate squares (chopped)
- 1/2 cup pecans (chopped)
- Sea salt (optional)

BROWN BUTTER, WHITE CHOCOLATE CHIPS, SEMI-SWEET CHOCOLATE SQUARES & PECANS MAKE THESE A DELECTABLE BITE! THESE PUFFY & PERFECTLY CHEWY WHITE CHOCOLATE CHIP COOKIES ARE GOING TO BE YOUR NEW FAVORITE TREAT!



1. **Preheat the oven to 350 degrees F.**
2. **Add butter to a saucepan and melt, stirring often. Butter will foam & turn golden brown in color. Remove from heat & allow to cool.**
3. **Using parchment paper, line a baking sheet & set aside.**
4. **Once brown butter has cooled, add to the mixing bowl along with sugars & mix until well combined.**
5. **Add eggs & mix until combined.**
6. **In a separate bowl, add flour, baking soda, & salt.**
7. **Add dry ingredients to wet and mix until just combined. Add white chocolate chips, semi-sweet chocolate, & pecans.**
8. **Using a cookie scoop, arrange cookie dough on a lined baking sheet.**
9. **Place in the oven & bake for 11 minutes.**
10. **Cool on a wire rack.**
11. **Enjoy!**

## Notes:

- The bake time would vary depending on the size of your cookie.
- Don't overbake! These will look underdone at the center when taking them from the oven.