

Brown Butter Apple White Chocolate Cookies

Course: **Dessert, Cookies**

Servings	Prep time	Cooking time	Total time
10 servings	20 minutes	10 minutes	30 minutes

Ingredients

- 1 large egg
- 115 g (½ cup) browned butter, slightly cooled (not too hot!)
- 1 tsp vanilla extract
- 100 g (½ cup) granulated sugar
- 100 g (½ cup) brown sugar
- 125 g (1 cup) all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- Pinch of salt
- 100 g (about 1 cup) white chocolate, chopped or chips
- 65 g (½ cup) dried apples, chopped into small pieces

Directions

Brown the butter (optional but recommended):

- 1 Place the butter in a small saucepan over medium heat. Let it melt and continue cooking, stirring occasionally, until it turns golden brown and smells nutty. Remove from heat immediately to prevent burning. Let cool for 5–10 minutes.

Mix the wet ingredients:

- 2 In a large bowl, whisk together the cooled melted butter, sugars, egg, and vanilla until smooth.

Combine the dry ingredients:

- 3 In a separate bowl, whisk together the flour, baking powder, salt and baking soda.

Bring the dough together:

- 4 Add the dry ingredients to the wet mixture and stir until just combined. Do not overmix.

Fold in the mix-ins:

- 5 Gently fold in the dried apples and white chocolate chunks until evenly distributed.

Chill the dough (optional, for thicker cookies):

- 6** Cover the dough and chill in the refrigerator for 30–60 minutes.

Bake:

- 7** Preheat the oven to 180°C (350°F). Line a baking sheet with parchment paper. Scoop about 1–2 tablespoons of dough per cookie, spacing them about 5 cm (2 inches) apart. Bake for 10–12 minutes, or until the edges are golden brown but the centers are still soft.

Cool and enjoy:

- 8** Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.