

Mini Chocolate Chip Cookies

Prep Time: 15 minutes

Chilling Time: 20–30 minutes (recommended)

Cooking Time: 6 minutes per batch

Yield: 20–25 mini cookies

Ingredients

- 100 g (7 tbsp / scant ½ cup) unsalted butter, browned and slightly cooled
- 110 g (½ cup packed) light brown sugar
- 1 large egg (size M)
- 2 teaspoons vanilla extract
- 180 g (1½ cups) all-purpose flour
- ½ teaspoon baking soda
- 1 pinch of salt
- 70–90 g (½–¾ cup) mini chocolate chips

Instructions

- 1 Brown the butter in a small saucepan until golden and nutty. Let cool until just warm.
- 2 In a mixing bowl, whisk browned butter and brown sugar until smooth.
- 3 Add the egg and vanilla extract and mix until fully combined.
- 4 In a separate bowl, mix flour, baking soda, and salt. Fold into the wet ingredients.
- 5 Stir in the mini chocolate chips until evenly distributed.
- 6 Chill the dough for 20–30 minutes for best texture and shape.
- 7 Preheat oven to 180°C (350°F) and line a baking tray with parchment paper.
- 8 Scoop small dough portions (10–12 g) onto the tray.
- 9 Bake for 6 minutes. Cookies will be soft and set as they cool.

Tip: Slightly underbake for the best chewy texture and let the cookies cool completely before serving.