

Helergon Kitchen

Brookies Cookies – Browned Butter Blondie

15 min Prep time	**25 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base Blondie

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 2 tbsp maple syrup

Brookie Topping

- [ ] 1/2 cup softened butter
- [ ] 1/3 cup granulated sugar
- [ ] 1 cup chocolate chips
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Instructions

1. In a saucepan over medium heat, melt the butter slowly; stir constantly until it turns a golden-brown color and releases a nutty scent. Remove from heat and let cool a few minutes.
2. Whisk the brown sugar, eggs, vanilla, and maple syrup into the cooled butter until smooth. brookies read
3. Sift together flour, baking powder, and salt; fold gently into the wet mixture, preserving the airy texture.
4. Spread the blondie batter into a greased 9×13 inch pan. blondies read
5. In a bowl, cream softened butter with granulated sugar, then stir in vanilla and sea salt. Drop spoonfuls over the batter, then press lightly. Sprinkle chocolate chips across the top.
6. Bake at 350°F (175°C) for 22-25 minutes, until the edges are golden but the center still looks slightly soft. Let rest for 10 minutes before cutting.

Nutrition per serving

380 kcal	5 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Watch the butter closely; it can burn quickly.
- Do not over-mix the flour; keep the blondie tender.
- For extra chew, sprinkle a drizzle of melted chocolate after baking.