

Brown Butter Cherry Pistachio Chocolate Chunk Cookies

Ingredients for 20-24 cookies:

- ➲ 1 stick unsalted butter
- ➲ 1 c firmly packed light brown sugar
- ➲ 4 Tbsp granulated sugar
- ➲ 1¾ c flour
- ➲ 1 large egg
- ➲ 2 tsp pure vanilla extract
- ➲ ½ tsp baking soda
- ➲ ½ tsp baking soda
- ➲ ½ tsp salt
- ➲ ¾ c dried cherries
- ➲ ¾ c salted shelled pistachios
- ➲ 10 oz dark chocolate chunks, bars broken in pieces (I used Ghirardelli)



Directions:

Preheat oven to 325° convection.

In a small sauce pan, brown butter by heating it on medium heat until butter begins to smell nutty and turn a dark amber in color. Watch carefully as butter can burn quickly if you are not attentive.

Set aside and in a small bowl, whisk flour, baking soda, baking powder and salt to combine.

In a mixer with paddle attachment, blend sugars and melted butter until well combined. Add egg and vanilla scraping down sides if necessary. Add dry ingredients and blend well. Fold in chocolate, cherries and pistachios.

Place a heaping tablespoon of batter in the palm of your hand and roll into a ball. Place on cookie sheet about an inch and a half apart, trying to put chocolate chunks on the top of cookie.

Bake for 10-12 minutes. Allow to cool on pan for 5 minutes before transferring to a rack to cool completely.