

Salted Browned Butter Chocolate Chip Cookies (Gluten Free!)

After not turning my oven on all summer because the heat is just too much, I look forward to what I call baking season (you might call it fall.) It's that time of year when baking begins, and I always try to take advantage of it as much as I can. So I've been baking, and baking, and baking. So far in the past month or so, I've made bread (recipe coming soon!), cookies, quick breads, and muffins, and I've several more recipes I want to try soon.

The recipe I'm going to share this week is a version of my favorite chocolate chip cookies, but gluten free. They start with a browned butter, and then are mixed with dark chocolate and toasted pecans, then topped with a dash of Colima Sea Salt to enhance the flavors. If you're looking for a good gluten free cookie to add to your Christmas cookie list, this one doesn't disappoint.

While you can vary some things in this recipe, a few things you don't want to change. I started with unsalted butter to avoid a too salty taste after the sea salt is added, and used King Arthur Gluten Free Multi Purpose Flour with a teaspoon of xanthan gum as my gluten-free base. I have used a few different gluten free flours in the past, and even had some success with mixing my own, but King Arthur is my favorite blend for when I just want to swap wheat flour for gluten free. Another *might* work, but I haven't tested any others with this particular recipe. The xanthan gum is

necessary, so don't think you can leave it out because it's such a small amount. It's readily available in probably any store that has a decent selection of gluten free products, which these days seems to be *everywhere*.

What you can change is the additions you put in. I used a bar of extra dark chocolate (Theo's) that I chopped up instead of chips, and well-toasted pecans. Feel free to add whatever chocolate you like. You can use walnuts instead of pecans, and add dried cranberries or cherries if you want. To save time, you can skip the browning of the butter, but if you've ever had browned butter, I'm not sure why you would do that. It's worth the extra step in my opinion.

The end result is a rich, nutty, gluten free cookie studded with dark chocolate and nuts. The sea salt takes it over the top, so don't skip that step.

Ingredients:

1 cup unsalted butter

2 1/2 cups gluten-free flour blend (I used and recommend King Arthur)

1 teaspoon xanthan gum

1 teaspoon baking soda

1/2 teaspoon salt

1 cup brown sugar
1/2 cup granulated sugar
2 eggs
1 tablespoon vanilla extract
1 cup chocolate chips or chopped chocolate
1/2 cup toasted nuts
Colima sea salt

Directions:

Preheat oven to 350 degrees F.

Put the butter in a deep stainless steel (don't use cast iron or anything dark) skillet and melt over medium heat. Cook the butter until it begins to turn brown and bubbly, stirring consistently. It will be deep brown, with dark flecks throughout and will have a rich, nutty smell. When done, immediately turn off the heat and transfer to a large bowl. Let cool for 10 minutes or so.

While the butter is cooling, combine the flour, xanthan gum, baking soda, and salt in a separate bowl and whisk to combine.

Add the sugars, eggs, and vanilla to the butter and stir until combined. Add this to the flour and mix well. Add the chocolate chips and nuts.

Line a baking sheet with parchment paper. Using a cookie scoop, scoop the dough onto the pan about 2 inches apart. Lightly press the tops of the cookies with your finger and sprinkle each with the Colima sea salt. Bake for 10-12 minutes, until cookies are browned. Let cool completely and serve.