



STARGAZER COOKIES

Ingredients

- 14 tablespoons salted butter
 - 3/4 cup dark brown sugar
 - 1/2 cup white sugar
 - 1/4 cup light brown sugar
 - 2 eggs, room temp
 - 2 teaspoons vanilla
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 3/4 teaspoon cinnamon
 - 1/2 teaspoon sea salt
 - 1 3/4 cups AP flour
 - 2 1/2 cups chips + nut combo
- We like 1 cup dark, 1 cup milk chocolate, & 1/2 cup chopped walnuts but, you do you.

Directions

1. In a small saucepan, over medium heat, melt butter & stir slowly for 5-8 minutes until wonderfully brown with a nutty smell. It will foam, the foam will go away, then it's done. Pour into a bowl or glass container to cool. When you press down & it leaves a dent it's, cookie time! Preheat the oven to 375°F.
2. Cream together that butter goodness & all the sugars with a mixer. Scrape in all the brown bits from the butter. Mix on medium for about 6 minutes until fluffy and gorgeous. No sugar crystals should remain.
3. Beat the eggs into the butter/ sugar mixture one at a time. Make sure to scrape the sides of the bowl between additions.
4. Add the vanilla, baking powder, baking soda, cinnamon & salt. Mix for a minute.
5. Mix in the flour 1/2 cup at a time. Scrape the bowl between additions.
6. Mix in your chip & nut mixture.
7. Scoop & bake @ 375°F for 10-12 minutes. Rotate the pan after 5 minutes. I like using a two tablespoon scoop, but any method works.
8. Cool & enjoy. Dive in & burn yourself. Your choice.