



FARM HERO

The One in Colorado
BEEF: parkerpastures.com

FARM HERO Chef Todd exclusive cookie recipe using Parker Pastures eggs.
Make a batch and share your pictures on our socials!

BROWN BUTTER COOKIE RECIPE

Preheat oven to 350.

2 cups Brown Butter

Start with 2.5 cups of plain butter in a saucepan. Put on medium heat and stir frequently with a wooden spoon to ensure butter browns evenly and doesn't burn. This turns into about 2 cups of Brown Butter. Only use 2 cups for the recipe regardless of what yield is when making brown butter.

2 cups White Sugar

2 cups Brown Sugar

2 teaspoon Salt

2.5 teaspoon Baking Soda

Mix well with a Kitchen Aid or similar.

5 Farm Fresh Eggs

Add Eggs one at a time while mixing together well on medium speed.

5 1/2 cups Flour

Mix until all flour incorporated.

Stir in:

2 cups 60% Cocoa Chocolate Chips - Ghirardelli

2 cups 72% Dark Chocolate Chips - Ghirardelli

2 Milk Chocolate Bars Grated (preferably Cadbury or similar quality(+))

2 cups Pecans

Scoop and drop onto cookie sheet. Refrigerate at least 20 minutes. Bake for 8 minutes. Turn tray in oven and bake for another 3 to 5 minutes. Baking time will depend on your oven, how big you like your cookies and if you like them more gooey or crispy. Email us if you have any questions!

If you like a salty note to your cookie: Right after coming out of the oven, sprinkle a pinch of Course Pink Himalayan Salt or Maldon Sea Salt Flakes on top of each cookie.