Brown Butter Einkorn Choc Chip

Amount About 30 cookies
Time 2 hr incl. chilling

Ingredients

- 14 tbsp butter
- 1/2 cup brown sugar
- 1/3 cup white sugar
- 2 eggs
- 2 tsp vanilla
- 1 tsp baking soda
- 1 tsp salt
- 2 3/4 cups fresh-milled einkorn (330g)
- 2 cups chopped dark chocolate, 60-70%
- Flaky salt, for topping

Steps

1. Melt the butter in a light-colored pan over medium heat, swirling, until nutty and golden brown on the bottom, 5-8 minutes. Pour into a bowl with the brown bits; chill until soft-firm, 30-45 minutes.
2. Beat the cooled brown butter with both sugars until creamy, then beat in the eggs and vanilla.
3. Stir in the baking soda and salt, then the einkorn, just until combined. Fold in the chocolate.
4. Chill the dough at least 1 hour, or overnight.
5. Preheat the cookie stone at 350°F for 30 minutes.
6. Scoop about 2 tbsp balls onto parchment, sprinkle with flaky salt, and slide the parchment onto the hot stone.
7. Bake 9-11 minutes, until the edges are golden and the centers look slightly underdone.
8. Cool on the stone 5 minutes to set.

Notes

Sugar is reduced about 40% from standard. Chilling keeps the soft einkorn dough from spreading; overnight gives the best flavor. Twist: swap 1/2 cup einkorn for fresh-milled rye or buckwheat.