



Daily Flavorist

Chewy Brown Sugar Cookies That Stay Soft for Days

10 min
Prep time

16
Servings

12 min
Cook time

Easy
Difficulty

22 min
Total time

American
Cuisine

Ingredients

- ☐ 170 g (3/4 cup) unsalted butter, melted
- ☐ 200 g (1 cup) packed light brown sugar
- ☐ 50 g (1/4 cup) white sugar
- ☐ 1 large egg plus 1 egg yolk
- ☐ 2 tsp vanilla extract
- ☐ 280 g (2 1/4 cups) all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt

Instructions

- 1 Heat the oven to 175 °C (350 °F). Line two baking sheets with parchment paper.
- 2 In a large bowl, whisk the melted butter with both sugars until smooth. Whisk in the egg, egg yolk and vanilla until glossy.
- 3 Stir in the flour, baking soda and salt until a soft dough forms. Do not overmix.
- 4 Roll the dough into 16 balls, about 40 g each, and place them 6 cm apart on the sheets.
- 5 Bake for 10 to 12 minutes, until the edges are golden and the centers look slightly underdone.
- 6 Let the cookies rest on the sheet for 5 minutes, then move them to a rack.



Nutrition per serving

210 kcal
Calories

2 g
Protein

30 g
Carbs

9 g
Fat

Tips & notes

For bakery-style cookies, bang the sheet on the counter right after baking to create ripples.