

SOFT & CHEWY BROWN SUGAR COOKIES

DEEPLY FLAVOURFUL, CHEWY COOKIES MADE WITH BROWN SUGAR.

INGREDIENTS:

- 3/4 cup (170g) unsalted butter, melted
- 1 1/4 cups (250g) light or dark brown sugar, packed
- 1 egg + 1 egg yolk
- 1 tbsp vanilla extract
- 2 cups (250g) all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt

INSTRUCTIONS:

1. Preheat oven to 175°C (350°F). Line a baking sheet with parchment paper.
2. In a bowl, whisk melted butter and brown sugar until smooth.
3. Add egg, egg yolk, and vanilla. Stir to combine.
4. Add dry ingredients and mix until dough forms.
5. Chill dough for 30 minutes.
6. Roll into balls, place on sheet, and bake for 10–12 minutes until edges are golden.

