



Week 1: Brown Butter Chocolate Chip

Adapted from Joy Wilson's recipe at kingarthurbaking.com.

Ingredients

Wet Ingredients

- 2 Sticks of Butter (227g)
- 1c Brown Sugar (packed) (200g)
- ½c White Sugar (100g)
- 2tsp Vanilla Extract
- 1 Egg
- 1 Egg yolk

Dry Ingredients

- 2 1/4c All Purpose Flour (270g)
- 1t Salt
- 1t Baking soda

Mix-Ins

- 1c Chocolate chips (170g)
- 1/4c Cacao nibs (or 1/2c roasted pecans)

Directions

- 1) Get out both sticks of butter. Chop one into small pieces and place in mixing bowl (If your butter is at room temperature, you do not need to chop it). For the other stick of butter, place in a medium sized skillet and cook over medium heat. After the butter melts, it will begin to boil. As the water evaporates the milk solids will begin to brown. Pay close attention at this point. Once you begin to smell a nutty aroma and the solids turn light brown, remove from heat and allow to cool. (Be careful, the residual heat in the pan can burn the butter, so move to a different bowl if you let it cook a bit longer).
- 2) Get out the rest of your ingredients so your brown butter can cool.
- 3) Combine in a bowl Dry Ingredients so that the salt and soda are thoroughly dispersed. (I usually find putting the salt and soda in a mesh strainer or sifter first makes them combine better.)
- 4) To the stand mixer, add the sugars to the butter and cream them together for around 3 minutes. Scrape your bowl half way through.
- 5) Add vanilla and cooled brown butter. Make sure you get all the tasty brown bits you worked so hard for! Beat for another 2 minutes, and scrape your bowl again.
- 6) Add the egg and yolk and mix to combine. Scrape your bowl.
- 7) Add your Dry Ingredients to the stand mixer and mix until they are almost combined. There will still be traces of flour showing.
- 8) Add in your Mix-Ins and stir so these are evenly dispersed. (You can do this by hand if you are worried about over-mixing).
- 9) Form the dough into golf-ball sized portions (around 2 ounces) and place next to each other on a parchment lined baking tray or plastic container. Place into refrigerator for at least 30 minutes or several days. (You can also freeze at this point to help with self-control!)
- 10) When ready to bake, pre-heat the oven to 350°F
- 11) Place cookies cold out of the fridge, on a parchment paper lined baking sheet placed 1-2 inches apart. Bake in a 350°F oven for 12-15 minutes.

Find the full devotional and more recipes at: www.sabbathbaking.com



Baking Reflections

This week's recipe is a Brown Butter Chocolate Chip Cookie. For me, chocolate chip cookies are the foundational cookie. It is the one I grew up eating raw out of my mother's mixing bowl and was the first cookie I learned to make. Memory is an important sense in baking, and so as you begin this series, I encourage you to pay attention to the feelings and emotions that come up as you bake this and the other recipes to come.

The first step in this recipe is to brown butter. This may be a new technique for you, but it is one of my favorite things to do because you can watch such a simple ingredient dramatically gain depth before your eyes. As you watch the melting and transformation, imagine Isaiah's vision. What would it look like if all the world's weapons were melted down. If no one needed to give mental space to war or fear or violence? What would that world feel like? What new and greater things would be possible?

As you assemble the dough pay attention to its shape and texture throughout the process. Individual ingredients emulsify and break apart, only to come back together again as the dough is mixed. Then as we scoop, form, chill, and bake. Throughout that process the texture changes so many times. How is God forming and shaping you as we begin this season? What do you need to submit to God's transformation? What aspects of your life are still being mixed?