**Browned Butter Chocolate Chip Cookies**

2 3/4 c flour
3/4 tsp baking soda
1/4 tsp baking powder
1 3/4 tsp sea salt
1 c melted and cooled browned butter
3/4 c granulated sugar
1 cup brown sugar
1 Tbs corn syrup
1 Tbs vanilla
2 eggs

Sift together the flour, salt, baking soda, and baking powder in a medium bowl and sift ingredients with a fine mesh sieve. Set aside.

In a large mixing bowl, combine the granulated sugar, brown sugar, corn syrup, vanilla, and egg and whip until light and fluffy with an electric mixer. Slowly drizzle in the melted butter and continue to whip for about 1 minute on high speed.

Add the flour mixture to the butter and sugar mixture in 2 additions. Mix with an electric mixer just until combined.

Add toasted pecans and chocolate chips and carefully mix with a rubber spatula until fully incorporated.

Scoop the dough with a one ounce scoop and place on a plate or baking sheet for storage. Be careful not to roll the dough with your hands as this will get rid of cracks in the dough. Refrigerate the dough for at least one hour, or up to overnight. (Dough can be frozen at this stage as well and thawed in the refrigerator before baking)

Preheat the oven to 385 degrees F and line two cookie sheets with parchment paper. Place the cookies on the cookie sheets 2 inches apart.

Bake the cookies for 10 minutes, or until golden brown and set. The cookies may appear slightly doughy in the center with golden edges.

Remove cookies from the oven and place on a wire rack to cool. Serve immediately or store in an airtight container for up to 3 days.

*For double chocolate: sub 1/2 cup flour with 1/2 cup cocoa powder*

*For oatmeal cookies: 2 1/2 cups flour, 3 cups oatmeal, 1 cup of mix-ins and flatten dough balls slightly with the palm of your hand before baking.*