



Bluegrass
INGREDIENTS®



**ENHANCED
RICHNESS**

Brown Butter Chocolate Chip Cookies

Everybody has a favorite chocolate chip cookie recipe – and a secret ingredient that makes it stand out from the rest. Still, it's tough not to love the brown butter's rich, caramel notes in this recipe.

Control	Weight	%
Semi-Sweet Chocolate Chips	293.3 g	23.96
AP Flour	258.8 g	21.14
Brown Sugar	189.70 g	15.50
Granulated Sugar	172.6 g	14.10
Safflower Oil High Oleic	169.3 g	13.83
Egg	103.6 g	8.46
BGI Brown Butter NP22107	26.3 g	2.15
Baking Soda	5.1 g	0.42
Baking Powder	4.2 g	0.34
Salt	1.2 g	0.10

Don't take our word for it.

Try it yourself.

- 1 Melt fats /oils for approx. 20 seconds in microwave
- 2 Weigh together flour, baking soda, baking powder, and salt
- 3 Weigh egg separately
- 4 Weigh chocolate chips separately
- 5 Combine sugars with melted fats and/or BGI Brown Butter NP22107 in mixer – mix on medium speed setting #3 for 1 minute. BGI Brown Butter NP22107 can also be added in this “creaming” step
- 6 Add eggs and continue to mix on medium speed setting #3 for an additional 1 minute
- 7 Turn mixing speed up to medium/high #4 and slowly add flour, baking soda, baking powder, and salt mixture and mix for 2 minutes. After 2 minutes, scrape down bowl and mix on speed #4 for an additional 30 seconds.
- 8 Turn mixing speed down to lowest setting #1, add chocolate chips and mix for 30 seconds
- 9 Scoop dough balls onto ungreased cookie sheet using #100 scoop
- 10 Bake at 350 F for 4 minutes, rotate cookie trays and bake an additional 4 minutes

The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. The Bluegrass Agile Ingredient Innovation® Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

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RICH CHEESE
FLAVOR



CONSISTENT
TEXTURE

