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Chocolate Chip Cookies

By: Chris Busby, KW-Realtor®, Culinary Artist, Potter

SHOPPING LIST/INGREDIENTS.....

- 1 ¾ cups unbleached all-purpose flour
- 1 tsp. Molasses
- ½ teaspoon baking soda
- 2 tsp. vanilla extract
- ½ cup sugar
- 14 tablespoons unsalted butter
- 1 large whole egg
- ¾ cup packed dark brown sugar
- 1 large egg yolk
- ¾ cup chopped pecans toasted (optional)
- 1 ½ cups semisweet chocolate chips *(I think using both dark and milk chocolate chips is better)*

DIRECTIONS

1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line 2 large baking sheets with parchment paper.
2. Whisk the flour and baking soda in a medium bowl; set aside.
3. Heat 10 tablespoons of the butter in a 10-inch skillet over medium-high heat until melted, about 2 minutes.
4. Continue cooking, swirling the pan constantly until the butter is dark golden brown and has a nutty aroma, 1-3 minutes. Transfer the browned butter to a large heatproof bowl. Add the remaining 4 tablespoons butter and stir until completely melted.
5. Add the sugars, molasses, salt, and vanilla to the melted butter; whisk until fully incorporated. Add the whole egg and egg yolk; whisk until the mixture is smooth with no sugar lumps remaining, about 30 seconds. Repeat the process of resting and whisking two more times until the mixture is thick, smooth, and shiny. Using a rubber spatula, stir in the flour mixture until just combined, about 1 minute. Stir in the chocolate chips and nuts (if using), giving the dough a final stir to ensure that no flour pockets remain.
6. Divide the dough into 16 portions, each about 3 tablespoons. Place the cookies on the prepared baking sheets, spacing them about 2 inches apart.
7. Bake one sheet at a time, rotating the sheet halfway through the baking time, until the cookies are golden brown and still puffy, and the edges have begun to set but the centers are still soft, 10-14 minutes. Transfer the baking sheets to a wire rack; cool to room temperature.

Hello I am **Chris Busby**, a Realtor® right here in your neighborhood. In addition to real estate, I have a culinary background and enjoy creating pottery in my free time. Please keep me in mind if you or someone close to you is looking for a Realtor® in the future. In the meantime, I would like to share one of my favorite recipes with you.

Why I love this recipe PLUS: PERSONAL TIPS

Chocolate chip cookies speak to my childhood. They are my go-to snack. I love keeping scooped cookies in my freezer and pulling them out as needed. There is no shame in starting up the oven for 3 cookies... but since it is going, you might as well bake off a whole sheet.

TIPS: This recipe is a combination of techniques that make what I consider to be the ideal cookie. They are just thin enough and just chewy enough. And the addition of a teaspoon of molasses really helps bring out the caramel notes of the browned butter and dark brown sugar. Melting and browning the butter is what brings a little chew to these cookies. Try them the next time you feel like baking. They are almost more about brown sugar and toffee than they are about the chocolate chips.

I wouldn't recommend using a nonstick skillet to brown the butter. The dark surface makes it harder to tell the difference between browned butter and burnt. When you can see the butter solids turn brown and smell the nuttiness, it is done.



An upward trend in home values

Choosing who's going to represent you when you are buying or selling your home is a big decision. Not unlike finding that "just right" home, finding someone that knows your area, and takes their time with you is extremely important. As a resident of the Nokomis area of Minneapolis since 2002, and a full-time Realtor®, I know the neighborhood and have watched as it has transformed over the past decade+.

The past two years have seen a particularly rapid appreciation in home values driven partially by a shift from apartments and condos, to single family homes as people adapt to new working arrangements. That growth in home values is compounded by the continuing growth of the metro area's population. The Twin Cities has long been seen as a very healthy economic center with good wages and attainable home prices.

Let's take a closer look at some numbers for the Nokomis area. What was once a \$280k home in this neighborhood now is potentially worth 25% more in just 3 years time. This is good news for many as your home values are up and your asset has appreciated significantly. The down side to this trend means, buying something becomes more costly too. But don't let that deter you. There are strategies that will help you to move to a new home in a seller's market, and I can help you with this.

If you are considering putting your home on the market in the coming year, I would like to invite you to reach out early. We can do a market analysis for your localized area, and talk about the steps to take to make this process flow smoothly. Planning ahead makes all the difference. Much like baking, you want to know all the steps you should take before you start the process.

Start your research early with a plan

If you, or someone you know, will be house hunting in the coming year, knowing the appropriate steps to take before you start your hunt can make all the difference when you find that dream listing. I can provide you with list of things to consider before you start looking and we can establish your want list in the lead-up to your target time frame.

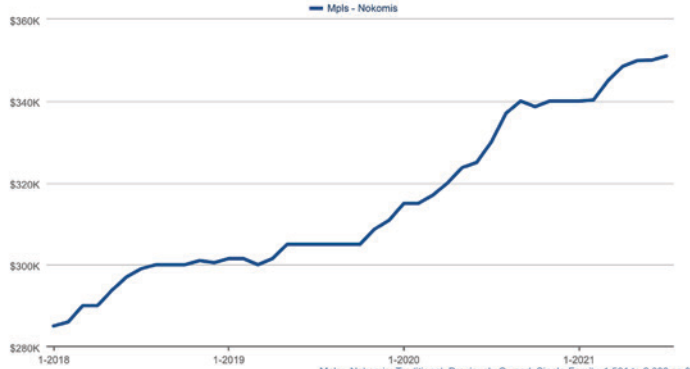
For more resources related to buying and selling, or for guidance on where to start, please visit my website at christopherbusby.kw.com, or contact me at chrisbusby@KW.com or 612-203-9469. This process does not have to be complicated. I am here to help you throughout.

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Median Sales Price



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