

Brown Butter Brown Sugar Cookies

Yield: 3 Dozen

Ingredients:

3 cups all-purpose flour, sifted
1 ½ teaspoons baking powder
1 teaspoon salt
1 ½ cups unsalted butter (3 sticks)
¾ cups brown sugar
2 large eggs
1 tablespoon vanilla extract



Steps

- Step 1:** Place the butter in a small sauce pot over medium heat. Watch carefully as the butter will melt fairly quickly. Allow the butter to simmer making sure to stir often. Once the butter particles in the bottom of the pot have turned a very dark brown (not black) and the butter is light brown, turn off the heat. It should smell nutty but not burnt. Place the butter in the refrigerator until the butter has solidified.
- Step 2:** Preheat oven to 350°F. Line three baking sheet pans with parchment paper. Scrape the chilled brown butter into the bowl of a stand mixer ensuring that you are getting all the browned bits as well. Add the brown sugar and beat mixture on high until light and fluffy - about 5 minutes.
- Step 3:** Scrape down the sides of the bowl and add the eggs, vanilla extract, baking powder and salt. Beat on high until well combined. With the mixer on low speed, add the flour. Scrape down the sides of the bowl.
- Step 4:** Put some granulated sugar in a small bowl and scoop out balls of dough that are about 1 ½ tablespoons large. Roll the dough balls to smooth it out and roll each ball in the sugar. Place the sugared dough ball on the prepared baking sheet pan. Using the bottom of a drinking glass, press the dough down to form a flat disk that should be about ½ inch thick.
- Step 5:** Bake cookies for 8 - 10 minutes or until the edges start to turn golden brown and the tops of the cookies are matte - not shiny. Cool on the baking sheet pans. Cookies will stay fresh in an airtight container for up to 5 days.