

BROWN BUTTER BROWN SUGAR COOKIES

Ingredients.

2/14 cup all-purpose flour, sifted
1 tsp. baking soda
1 tsp. fine salt
3/4 cup light brown sugar (not packed)
3/4 cup dark brown sugar (not packed)
2 large eggs, room temperature
2 sticks butter, browned
2 tsp. vanilla extract
granulated sugar

Directions.

Begin by browning the two sticks of butter, one stick at a time. Slice the butter, into several pieces. Heat a small sauté pan over medium-low heat and gently melt the pads of butter, stirring constantly. It will begin to foam. Continue stirring. The foam will subside leaving you with separated butter. It will look perfectly clear. Continue to stir. The butter will begin to foam up again and will quickly begin to turn a toasty brown color. When it smells amazing and turns a beautiful golden brown hue, quickly transfer the butter to a measuring cup. Wipe the pan clean with a damp paper towel and repeat with the second stick of butter.

Allow the browned butter to cool to room temperature. Don't try to rush this process by sticking it in the fridge. Let it cool naturally! Meanwhile, measure out your other ingredients.

Once the butter is cooled, pour it into a stand mixer or bowl. (It's best to use an electric mixer or stand mixer for this part). Cream together the butter and the two brown sugars until fluffy and light. Do a taste test because it's irresistible.

Whisk together the eggs before adding them to the mixer along with the vanilla.

Mix in the dry ingredients in thirds by hand, until combined.

Scrape the dough out onto a sheet of plastic wrap, flatten and seal. Use another piece or two of plastic wrap to ensure there is no air reaching the dough. Place on a plate and chill for at least 6 hours, overnight is best.

Once the dough has chilled, preheat your oven to 350 degrees. Break off pieces of it and roll them between your palms to create the cookie dough balls. Roll them gently in the white sugar to coat and place them 3-5 inches apart on a cookie sheet. Bake for 9-11 minutes until golden all over and slightly browned on the edges. Place on a cooling rack... or eat immediately with a steaming cup of tea.

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