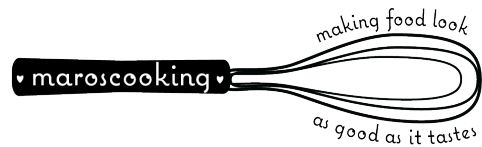


Brown Butter Sugar Cookies

Yield: about 2 dozen cookies

Ingredients:

- 14 tablespoons of butter
- 1/4 cup granulated sugar
- 2 cups packed dark brown sugar
- 2 cups unbleached all purpose flour,
plus 2 tablespoons
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon table salt
- 1 large egg
- 1 large egg yolk
- 1 tablespoon vanilla (Penzey's is best)



Directions:

Add butter to a small saucepan over medium heat. Melt butter, stirring slowly and continue to cook until butter solids begin to brown. The butter will begin to turn amber in color and you will smell the nuttiness from the pan. Once the browning begins, it gets dark rather quickly so watch it to avoid burning. Turn off heat and set aside to cool slightly.

Preheat oven to 325° convection. Line baking sheets with parchment paper (suggested but not essential, especially if you have pans that have air in between layers). In a shallow bowl combine 1/4 cup dark brown sugar with white sugar until no clumps remain. Set aside. Combine dry ingredients together in a medium bowl.

In a standing mixer, blend browned butter with brown sugar and mix until no clumps remain. Scrape down the sides, add egg yolk, egg and vanilla and blend until smooth. Mix in dry ingredients until combined, but do not over mix.

Roll about 1½ tablespoons in your hand about the size of a meatball. Roll each dough ball into the sugar mixture and place on the baking sheet about 1 inch apart. Bake for about 10-12 minutes as cracks appear. They will be somewhat raw looking which is fine as they will continue cooking as they cool. Remove from oven and let cool.

Recipe courtesy of Cooks Illustrated.