

Browned Butter Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
unsalted butter	½ cup = 4 oz	
all-purpose flour	1 1/3 cup = 5.7 oz	sifted
baking soda	½ tsp	
salt	1/8 tsp	
granulated sugar	scant ½ cup = 3.50 oz	
light brown sugar	½ cup = 3.50 oz	packed
light corn syrup	2 TBLSP	
vanilla extract	1 tsp	
egg	1 large	
butterscotch morsels	1.25 oz = scant ¼ cup	chopped
white chocolate morsels	2.75 oz = scant ½ cup	partially chopped
sea salt flakes	¼ cup	Maldon brand is good

- Preheat oven to 350 deg F. Line a cookie sheet with parchment paper.
- In a non-stick skillet, melt the butter over medium heat. Keep an eye on this. As soon as the butter becomes golden-brown in color and has a nutty, toasty aroma, remove it from the heat and set it aside to cool. It will continue to toast in the pan.
- Into a large bowl, sift the flour. Whisk in the baking soda and salt. Combine in the sugars. Add the browned butter, corn syrup, & vanilla extract, and beat with an electric beater until combined. It should look like course sand.
- In a small bowl, beat the egg.
- Using a large spoon or silicone spatula, blend the egg into the sandy cookie batter until just combined.
- Fold in the chopped morsels.
- Using a 1 TBLSP sized cookie dough scoop, place dough on cookie sheet, then flatten with the back of a silicone spatula. The cookies will spread out when cooked, so give them space. Sprinkle some sea salt flakes over top of each cookie.
- Bake 7 to 9 minutes. The cookies should be flat. Remove from oven and let cool on cookie sheet for 5 minutes before transferring to a wire cooling rack.
- Wipe the residual grease off of the parchment paper before placing the next batch of dough on the cookie sheet.