Brown Butter Sugar Cookies



This new twist on a traditional Christmas cookie will be the hit of your holidays! The brown butter adds a nutty sweetness to round out the flavor of the cookie while still maintaining a familiarity to the classic sugar cookies. While many people prefer to roll out and use cookie cutters to create snowmen, Christmas trees, and candy cane shapes, we made ours drop-style and added some festive colored sugars after baking. Whatever your style, these cookies are sure to be a crowd pleaser!

Your Key Ingredient:

NESCO Roaster Oven

Grocery Ingredients:

1 cup butter
3/4 cup white sugar
3/4 cup brown sugar

2 cups AP flour
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 1/2 teaspoons vanilla extract

Optional:

Sprinkles
Frosting

Instructions:

1. In a large saucepan, cut butter into into 1/4 inch cubes and place on medium heat. Cook butter for 5-8 minutes. Whisk occasionally. Butter will be done when brown flecks appear on the pan and a nutty, sweet smell becomes more prominent. Quickly remove from heat and pour into a bowl. Let it cool for 10 minutes before use.
2. Beat browned butter, white sugar and brown sugar in a large mixing bowl until thoroughly blended.
3. In a separate bowl, combine flour, baking soda, and salt. Beat into butter mixture at a low speed.
4. Mix in egg and vanilla.
5. Chill dough in refrigerator for 30 minutes before rolling out and cutting into desired shapes. Or, use a cookie scoop to drop onto greased baking tray.
6. Bake in Roaster Oven at 350 degrees for 10 minutes or until slightly browned at the edges.
7. Decorate as desired.