

Brown Butter Shortbread Cookies

Ingredients

3/4 cup white sugar
10 Tbsp. unsalted butter
1 Tbsp. malted milk powder, such as Carnation
1 1/2 tsp. vanilla
1 tsp. kosher salt
1/4 tsp. baking soda
1/4 tsp. baking powder
1 cup +1 Tbsp. flour (5 ounces)

Directions

1. Toast the sugar: Place sugar in a 10-inch skillet or quarter sheet pan. Transfer to a cold oven and set the oven to 350°. Check after 20 minutes. The sugar should be lightly toasted and beginning to smell of caramel. Let cool.
2. Brown the butter: in a 2 quart saucepan melt butter over medium-low heat. Increase heat to medium and simmer, stirring while butter hisses and pops. Adjust heat as needed so that the dairy solids will not scorch before all the water can boil away. Continue cooking and stirring, scraping up any brown bits that form along the way until the butter is golden yellow and perfectly silent, indicating that the water has completely boiled away. Pour into a bowl or stand mixer with all the toasty brown bits and let cool until creamy and opaque.
3. Make the dough: In a stand mixer fitted with a paddle attachment, place the brown butter, sugar, malted milk powder, vanilla extract, salt, baking soda, and baking powder. Mix on low until combined, then increase speed to medium and beat until fluffy and light. Reduce speed too low, then add flour and continue mixing only until well combined.
4. Transfer the mixture to a sheet of parchment paper and shape it into a log about 12 inches in length. Roll dough in parchment and secure ends. ** Refrigerate until dough is chilled, about four hours; Dough can also be held in the refrigerator for up to one week.
5. To bake: adjust oven rack to lower-middle position, preheat to 350°F, and set chilled dough out at room temperature for about 10 minutes to soften. Using a sharp chefs knife, cut through log into rounds of 1/2 inch. Arrange on a parchment-lined half-sheet pan and bake until golden brown, about 15 minutes. Cool completely before serving. Store in an airtight container. The shortbread cookies will keep for several weeks at a cool room temperature.

Make ahead tip

The cooled toasted sugar can be stored in an air-tight container indefinitely, and the brown butter can be refrigerated for up to three weeks, and then softened at room temperature before use.

** Fold parchment over dough, then use a bench scraper to tuck parchment under dough; gently pole on top sheet of parchment to tighten the log. Move the bench scraper down a few inches and repeat, until the log is smooth and tight all around. Roll go so it wraps up in the parchment, cut away the excess, and secure it with a piece of tape.

Source: Serious Eats