

Holiday Cookie Swap! Brown-Butter Shortbread

Featured in Martha's 100th Cookbook



1,5h



2 Servings

CV makes 20 FV makes 40 (for nutrition purposes)

What we send

- 5 oz all-purpose flour ²
- 5 oz granulated sugar
- ¼ oz baking powder
- ¼ oz baking soda
- 2 pkts cardamom sugar

What you need

- kosher salt
- unsalted butter ¹
- all-purpose flour (for dusting) ²
- vanilla extract

Tools

- rimmed baking sheet
- parchment paper
- 1½-inch cookie cutter
- small saucepan
- mixer with paddle attachment

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 110kcal, Fat 6g, Carbs 13g, Protein 1g

1. Brown butter

In a small saucepan, melt 10 tablespoons butter over medium heat. Cook, stirring constantly, until deep golden brown, 4-5 minutes. Transfer to the bowl of a stand mixer and cool until creamy and opaque with a consistency similar to mayonnaise (butter should be no warmer than 75°F), about 1 hour.

4. Refrigerate cookies

Sprinkle tops of cookies with cardamom sugar and press lightly with the back of a measuring cup to adhere. Refrigerate cookies for at least 30 minutes and up to overnight.

2. Mix dough

To cooled butter, add granulated sugar, ¼ teaspoon each baking powder and baking soda, 1 teaspoon salt, and 1½ teaspoons vanilla. Using the paddle attachment, mix on low to combine, then increase speed to medium and beat until light and fluffy, about 2 minutes. Scrape down sides of bowl with a spatula; add flour. Mix on low speed until flour is just combined.

5. Bake cookies

Preheat oven to 350°F with a rack in the center position.

Bake cookies until golden brown, rotating baking sheet halfway through, 15-17 minutes.

STYLIST: PLEASE GET ACCURATE TIME FOR COOKIES

3. Roll & punch cookies

Line a rimmed baking sheet with parchment paper. Between 2 sheets of parchment paper, roll dough to ¼-inch thickness. Dip a 1½-inch fluted cutter into a small bowl of flour and punch out cookies. Using an offset spatula, transfer cookies to prepared baking sheet. Gather up scraps and continue rolling and punching out cookies until dough is used up.

6. Serve

Transfer baking sheet to a wire rack and let cookies cool completely before serving. Enjoy!