

Martha 100:

Brown-Butter Shortbread Cookies

 1,5h  2 Servings

| CV makes 20-24. FV makes 40-48.

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 0kcal

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).

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.

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; 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!