

A Recipe From *tiKido*

Browned Butter Sugar Cookies

Ingredients:

- 1 cup (2 sticks) butter
- $\frac{3}{4}$ cup sugar
- 1 egg
- 2 teaspoons vanilla
- $\frac{1}{2}$ teaspoon salt
- 2 cups flour
- extra sugar for rolling



Instructions:

1. Brown the butter in a saucepan over medium to high heat. Watch the butter very carefully, and stir constantly to ensure even browning. Be careful not to burn the butter! When it turns brown, it happens quickly. Cool butter in the fridge for 30 minutes or in the freezer for 10-15 minutes.
2. Beat the browned butter, sugar, and egg together until creamy and fluffy. Add the vanilla, salt, and flour, and mix until combined.
3. Scoop out and roll into small balls (about 1" in diameter). Roll in sugar. Press flat with the tines of a fork.
4. Bake at 350 degrees Fahrenheit for 12 minutes.