

Brown Butter Snickerdoodles



A recipe combining two great things
brown butter + cinnamon

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Recipe modified by Emily

Servings: depends on your preferred cookie size

INGREDIENTS

- 1/2 cup unsalted butter
- 1/4 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 1/2 tsp vanilla extract
- 1 1/4 cups + 2 Tbsp All-Purpose Flour
- 1 tsp cream of tartar
- 1/2 tsp baking soda
- pinch of salt
- 3 Tbsp sugar
- 2 tsp cinnamon

RECIPE PREP

1. Combine the flour, cream of tartar, baking soda, and salt in a medium sized bowl. Mix thoroughly and set aside.
 2. In a small saucepan, add approximately 2/3 of your butter. Place over medium heat, stirring occasionally until all the butter has melted and you've achieved a golden/amber color.*
 3. Transfer your browned butter into a large bowl and add in the remaining butter. Stir until all the butter is melted.
 4. Add both sugars to the butter and stir until well combined.
 5. Add the egg and vanilla extract and mix until combined.
 6. Add your dry ingredients and mix until there are no more streaks of flour.
 7. Chill your dough for at least 30 minutes.
 8. Preheat your oven to 350°F.
 9. In a small bowl, combine the sugar and cinnamon.
 10. Roll out balls of dough, toss them in the cinnamon sugar mixture, and place them on a baking sheet.
 11. Pat down your dough with your fingers or the back of a spoon.
 12. Bake for 8-10 minutes or until the edges are golden brown.
- * Your butter is browned when the bubbling calms down, the desired color is achieved, and you get the distinct smell of browned butter

