

Brown Butter Sugar Cookies

Makes: 4 dozen cookies

Total Time: 45 minutes

Ingredients:

- 1/2 cup browned butter, cooled
- 1/2 cup shortening
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1/8 teaspoon salt
- 3 egg yolks
- 1/2 teaspoon vanilla
- 1 3/4 cups all-purpose flour

Directions:

Preheat oven to 300°F. In a large mixing bowl, beat browned butter (that has been cooled and is starting to solidify) and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking soda, cream of tartar and salt. Beat mixture until combined, scraping sides of bowl occasionally. Beat in egg yolks and vanilla. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour.

Either shape the dough into 1-inch balls and place onto a cookie sheet 2 inches apart OR roll out dough and cut into desired shapes.

Bake in the preheated oven 12-14 minutes or until edges are set, but not brown. Cool cookies for 1 minutes on the cookie sheet. Transfer to a wire rack to cool. Eat from the wire rack or frost to decorate!