

Brown Butter Shortbread

Poetry & Pies

prep time: 15-20 minutes

bake time: 10-15 minutes (depending on size of cookie)

total time: 30 minutes

servings: 20-30 cookies (depending on size)



Ingredients

- 1 cup (227g) unsalted European style butter
- 1 $\frac{7}{8}$ cups (255g) flour, spooned and leveled then sifted (*you can remove 2 tablespoons from 2 cups of flour for this*)
- $\frac{1}{4}$ teaspoon (2g) finely ground sea salt (omit if using salted butter)
- $\frac{3}{4}$ cup (98g) powdered sugar
- 1 tablespoon (13g) [pure vanilla extract](#)

Instructions

1. Preheat oven to 350F/175C. Line a [baking sheet](#) with [parchment paper](#) or a [silicone mat](#).
2. Brown the butter. In a medium saucepan (deeper than you think you need), heat the butter over medium heat, stirring constantly, until it bubbles then foams and begins to brown. This will take about 8-10 minutes. Watch carefully—it's typically done while it's foamy and you can't actually see the bottom, so watch for streaks of golden butter coming up from the bottom and being stirred into the foam. It will also have a nutty aroma when it's browned. Remove from heat and pour into your mixing bowl. Let cool completely (you can use the fridge to cool it, but stir every 10ish minutes so it doesn't harden completely—it should be opaque but stirrable when cooled).
3. In a small bowl, whisk together flour and salt. Set aside. (Optionally, you can just add the flour and salt to the butter once it's blended).

4. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add $\frac{2}{3}$ cup powdered sugar and mix on high until light and fluffy, about 1 minute. Add vanilla then mix, starting on low then increasing to high to fully incorporate.
5. Scrape the bowl then sift in the flour and mix on low until fully incorporated. It will be crumbly at first then will suddenly start to stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.
6. Optional: you could chill the dough for 1 hour or overnight at this point, to make rolling easier. Otherwise, form into a disc, sprinkle both sides lightly with flour, then roll out between two pieces of [parchment paper](#).
7. Roll to about $\frac{1}{4}$ inch thick. Cut into [circles](#) or desired shape.* Roll the scraps back out and cut again. Once you have just a small amount of scraps, you can shape that into a couple round cookies.
8. Bake 10-12 minutes (up to 15 for larger cookies), until the edges just begin to turn golden. Let cool on the pan for 5-10 minutes then remove the cookies to a [wire rack](#) until completely cool.

Enjoy! Cookies will last, covered, for 3-5 days. An airtight container will actually cause them to soften after a day, so I prefer keeping these on a plate covered with foil.

**You can also shape them by hand or press into an 8x8 square pan and cut once cooled.*