



Sparkle Kitchen

Browned Butter

Hickory Nut Shortbreads

Ingredients

- 1 stick (8 tablespoons) butter, divided
- ½ cup brown sugar
- ½ cup sugar
- 1 teaspoon vanilla
- 2 eggs
- ½ teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon cream of tartar
- 2 cups flour
- ½ cup chopped hickory nuts (or pecans)

Directions

Pull the eggs and a stick of butter out of the fridge, then cut the butter in half. Leave half of the butter on the counter, with the eggs, to come to room temperature.

Put the other half in a small skillet over low heat. Brown the butter slowly, until the bubbles and spitting start to decrease and brown bits are floating on top. It should smell nutty and delicious.

Once the butter is browned, turn off the heat and let it cool for 20 minutes. Set a timer to keep yourself honest, and do not rush this step.



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Directions continued...

When the 20 minutes is up, begin preheating your oven to 350 degrees.

While the oven warms, cream the remaining, non-browned butter with the brown and white sugar. Everything should be well incorporated, but this mixture doesn't have enough butter to get truly light and fluffy—it will still be a bit crumbly.

Once you've reached that stage, keep your mixer running and slowly drizzle in the browned butter, scrapping out the pan to get all the delicious browned bits. When that's well incorporated, add the vanilla and eggs, again, continuing to mix as you do.

Then, sift together the salt, baking soda, cream of tartar, and flour. Add the flour mixture to the butter and sugar mixture a little at a time until it's well blended, then add the chopped pecans and give the batter one last, good, 15-second spin.

Dollop the batter out by the spoonful onto a parchment covered bake sheet, and lightly press it with your hands to make a round. These cookies will only spread a little, so you can leave less space between them than is pictured here.

Bake the cookies for 10-13 minutes, or until the edges are just starting to turn golden. As with any shortbread cookie, don't wait for the tops to brown.

These cookies are best when allowed to cool and eaten with a warm mug of tea or a tall glass of milk.