



Browned Butter Cookies with Caramel Frosting

READY IN



90 min.

SERVINGS



48

CALORIES



161 kcal

DESSERT

Ingredients

- ☐ 1 cup butter (do not use margarine)
- ☐ 2 cups brown sugar packed
- ☐ 0.5 cup milk
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup butter

- ☐ 1 cup brown sugar packed
- ☐ 0.3 cup milk
- ☐ 2 cups powdered sugar

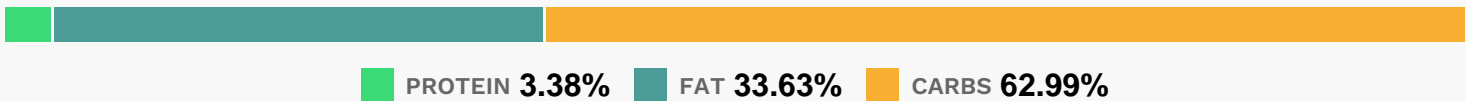
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 400°F. In 2-quart heavy saucepan, melt 1 cup butter over medium heat. Continue to cook, stirring constantly, until butter is light brown. Cool at least 10 minutes.
- ☐ In large bowl, mix browned butter, 2 cups brown sugar, 1/2 cup milk and the eggs with spoon. Stir in flour, baking soda and salt. Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- ☐ Bake cookies 9 to 11 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ Meanwhile, in 2-quart saucepan, melt 1/2 cup butter over medium heat. Stir in 1 cup brown sugar.
- ☐ Heat to boiling, stirring constantly. Stir in 1/4 cup milk.
- ☐ Heat to boiling; remove from heat. Cool to lukewarm, about 30 minutes. Gradually stir in powdered sugar.
- ☐ Spread Caramel Frosting on cookies.

Nutrition Facts



Properties

Glycemic Index:3.15, Glycemic Load:5.1, Inflammation Score:-2, Nutrition Score:2.0578260938434%

Nutrients (% of daily need)

Calories: 160.79kcal (8.04%), Fat: 6.1g (9.38%), Saturated Fat: 1.33g (8.29%), Carbohydrates: 25.69g (8.56%), Net Carbohydrates: 25.44g (9.25%), Sugar: 18.44g (20.49%), Cholesterol: 7.28mg (2.43%), Sodium: 109.99mg (4.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.38g (2.76%), Selenium: 3.92µg (5.6%), Vitamin A: 269.82IU (5.4%), Vitamin B1: 0.08mg (5.01%), Folate: 17.75µg (4.44%), Vitamin B2: 0.06mg (3.66%), Manganese: 0.07mg (3.59%), Iron: 0.56mg (3.09%), Vitamin B3: 0.56mg (2.8%), Calcium: 20.68mg (2.07%), Phosphorus: 19.51mg (1.95%), Vitamin E: 0.25mg (1.64%), Potassium: 39.37mg (1.12%), Copper: 0.02mg (1.07%), Vitamin B5: 0.11mg (1.06%), Magnesium: 4.13mg (1.03%)