



## Butterscotch Cookies



Vegetarian



Popular

READY IN



43 min.

SERVINGS



48

CALORIES



89 kcal

DESSERT

## Ingredients

- ☐ 12 tablespoons butter unsalted cut into tablespoon sized slices
- ☐ 1.8 cups brown sugar dark packed
- ☐ 0.5 teaspoon salt
- ☐ 1 large eggs
- ☐ 1 egg yolk
- ☐ 1 tablespoon vanilla extract
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon baking soda

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 cup brown sugar dark packed
- ☐ 2 tablespoons granulated sugar white
- ☐ 48 servings kosher salt ) for sprinkling (see recipe note

## Equipment

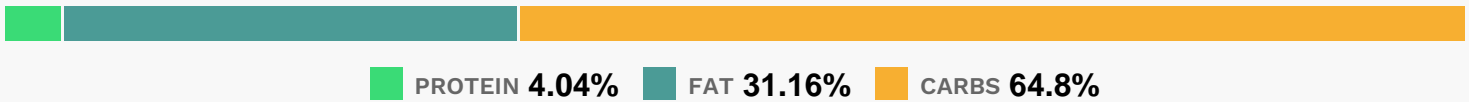
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack

## Directions

- ☐ Preheat oven to 375°F and line baking sheets with parchment paper.
- ☐ Whisk the dry ingredients: Vigorously whisk together the flour, baking soda, and baking powder and set aside.
- ☐ Mix together the brown sugar white sugar dredging mixture in another bowl and set aside.
- ☐ Brown the butter:
- ☐ Place 10 tablespoons of butter into a thick-bottomed skillet over medium heat. The butter will foam a bit before subsiding. Once the butter takes on a tan color and begins to smell nutty take it off of the heat.
- ☐ Add the other two tablespoons of butter and mix it in until it melts. (See tutorial on how to brown butter.)
- ☐ Make the cookie dough:
- ☐ Pour the brown butter into a mixing bowl fitted with a paddle attachment.
- ☐ Add the brown sugar and salt and mix.

- ☐ Add the egg, egg yolk, and vanilla extract and mix together, scraping down the sides and bottom of the bowl at least once.
- ☐ Add the flour mixture in three increments being sure to scrape down the sides and bottom once or twice.
- ☐ Mix just until the flour is incorporated. The dough will be very thick.
- ☐ Shape the cookies: Take 1/2 to full tablespoon-sized pieces of dough (you can make them a bit bigger or smaller to your liking, just make sure the pieces of dough are all the same size) and gently roll them into ball shapes.
- ☐ Dredge them in the sugar dredging mixture until well-coated.
- ☐ Place on the baking sheet and sprinkle with a little bit of the sprinkling salt (be reserved with the salt as very little goes a long way).
- ☐ Bake at 375°F for 10–12 minutes or until the edges have browned a bit. Be careful not to over-bake.
- ☐ Cool and serve: Allow to cool on the sheet for one minute before transferring to a wire rack to cool completely. Tastes best with a glass of milk for dipping. Cookies will keep in an airtight container for about a week.

## Nutrition Facts



## Properties

Glycemic Index:4.94, Glycemic Load:3.95, Inflammation Score:-1, Nutrition Score:1.343913042027%

## Nutrients (% of daily need)

Calories: 89.04kcal (4.45%), Fat: 3.1g (4.77%), Saturated Fat: 1.88g (11.73%), Carbohydrates: 14.52g (4.84%), Net Carbohydrates: 14.35g (5.22%), Sugar: 9.45g (10.5%), Cholesterol: 15.45mg (5.15%), Sodium: 236.39mg (10.28%), Alcohol: 0.09g (100%), Alcohol %: 0.54% (100%), Protein: 0.9g (1.81%), Selenium: 2.89µg (4.12%), Vitamin B1: 0.05mg (3.49%), Folate: 13.15µg (3.29%), Manganese: 0.05mg (2.61%), Vitamin B2: 0.04mg (2.38%), Iron: 0.4mg (2.23%), Vitamin B3: 0.4mg (1.99%), Vitamin A: 98.5IU (1.97%), Phosphorus: 12.24mg (1.22%), Calcium: 11.89mg (1.19%)