



Iced Browned Butter Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



32

CALORIES



106 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 3 large egg yolks
- ☐ 1.8 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1.5 tablespoons half-and-half
- ☐ 1 cup powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar

- ☐ 9 tablespoons butter unsalted
- ☐ 0.3 teaspoon vanilla extract
- ☐ 0.5 teaspoon vanilla extract

Equipment

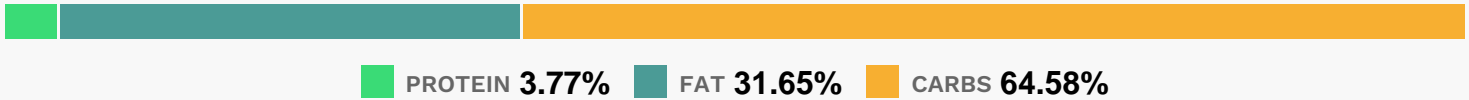
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ cookie cutter
- ☐ wax paper
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Melt butter in a large skillet over medium-low heat; cook 6 minutes or until dark brown.
- ☐ Pour butter into a large bowl; let stand 5 minutes.
- ☐ Add granulated sugar and 1/2 teaspoon vanilla; beat with a mixer at medium speed until well blended (about 2 minutes).
- ☐ Add egg yolks, and beat at medium speed until well blended (about 1 minute).
- ☐ Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, salt, and baking powder; stir with a whisk.
- ☐ Add flour mixture to butter mixture; beat at low speed just until combined. Turn dough out onto a sheet of wax paper; knead gently 7 times.
- ☐ Roll dough to a 1/4-inch thickness.

- ☐
- Cut with a 2 1/2-inch star-shaped cookie cutter into 32 cookies; reroll scraps as necessary. Arrange cookies 1 inch apart on baking sheets lined with parchment paper.
- ☐
- Bake, 1 batch at a time, at 350 for 10 minutes or until edges are lightly browned. Cool cookies completely on wire racks.
- ☐
- Combine powdered sugar, half-and-half, and 1/4 teaspoon vanilla extract, stirring with a whisk until icing is smooth. Spoon about 3/4 teaspoon icing onto each cookie; spread to edges. While icing is wet, sprinkle each cookie with 1/2 teaspoon pearlized sugar. Dry on wire racks.

Nutrition Facts



Properties

Glycemic Index:7.41, Glycemic Load:8.15, Inflammation Score:-1, Nutrition Score:1.4500000053288%

Nutrients (% of daily need)

Calories: 106.42kcal (5.32%), Fat: 3.78g (5.82%), Saturated Fat: 2.23g (13.97%), Carbohydrates: 17.37g (5.79%), Net Carbohydrates: 17.19g (6.25%), Sugar: 12.04g (13.38%), Cholesterol: 25.92mg (8.64%), Sodium: 41.62mg (1.81%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.02g (2.03%), Selenium: 3.33µg (4.76%), Vitamin B1: 0.06mg (3.79%), Folate: 14.98µg (3.74%), Vitamin B2: 0.05mg (2.76%), Vitamin A: 123.87IU (2.48%), Manganese: 0.05mg (2.47%), Iron: 0.38mg (2.1%), Vitamin B3: 0.41mg (2.03%), Phosphorus: 15.92mg (1.59%)