
Brown Butter - Apple Spice - Pecan Cookies

Ingredients:

1 Cup (16 Tblsp)	Unsalted Butter; Browned
3 Cups (360g)	All Purpose Flour
1 Tsp	Baking Powder
½ Tsp EACH	Baking Soda & Salt
1 Tsp	Cinnamon
½ Tsp EACH	Nutmeg, Cardamom, & Ginger
1 Cup (198g)	White Sugar
1 Cup (213g)	Dark Brown Sugar; Packed
2 Tsp	Vanilla Extract
2	Eggs, Large @ Room Temp
8 Oz (227g)	Pecans; Roasted/Toasted, Unsalted & Coarse Chopped
8 Oz (227g)	Apple Cinnamon Jammy Bits
8 Oz (227g)	White Chocolate Chips (Optional)

Yield: ~40 Cookies @1.2 Oz

Directions:

1. Brown Butter and cool (approx. 20 min).
[*Brown Butter:* Melt Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Set aside to cool.]
2. Whisk Dry Ingredients together; Flours, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream cooled Brown Butter and Sugars until uniformly smooth.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Pecans and Apple Cinnamon Jammy Bits and, if used, White Chocolate Chips. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Bake 12 minutes or until the edges are firm. (Bake for 13+ minutes for a Crisper Cookie.) Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.

Notes:

- "Jammy" Bits from King Arthur Baking are made from fruit, sugar, and pectin (like gummies or fruit leather). Some Bits at the Cookie edge may melt and make little melt pools that will distort the Cookie edge. To fix, while Cookies rest on the Cookie Sheet, use a knife to push the melt pools back into Cookie edge and reshape Cookie to a Round.