

Brown Butter Caramel Cookies

Ingredients:

3½ Cups (420g)	All Purpose Flour
½ Tsp	Salt
1 Tsp	Cinnamon
1 Cup (198g)	White Sugar
1½ Cups (24 Tblsp)	Butter; Unsalted & Softened
½ Cup (142g)	Caramel Sauce (Trader Joe's)
2 Tsp	Vanilla /Vanilla Paste
8 Oz (227g)	Pecans; Roasted/Toasted, Unsalted & Coarse Chopped

Yield: ~34 Cookies @1.2 Oz

Directions:

1. Brown ¾ Cup (12 Tblsp) 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. Pour into small bowl to cool.]
2. Whisk Dry Ingredients together; Flour, Salt, and Cinnamon.
3. In Mixer Bowl cream ¾ Cup (12 Tblsp) Butter and Sugar until uniformly smooth, light, and sticks to the side of the Bowl.
4. Add Brown Butter and Caramel Sauce and beat until well blended.
5. Add Vanilla/Vanilla Paste and beat until well blended.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Pecans and 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 1½ inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Flatten Scoops/Balls into ½ inch thick Rounds with anything that will imprint a design; a Cookie Stamp, Meat Tenderizer (waffle design), or Food Processor Plunger (concentric circle design).
12. Bake for 12 minutes or until the edges are very slightly brown. Rest on Cookie Sheet for 5 Minutes. Transfer to cooling rack.