
Brown Butter Pecan Cookies

Ingredients:

8 Oz (227g)	Pecans; Coarse Chopped
4 Tbsp	Unsalted Butter
1 Cup (16 Tbsp)	Unsalted Butter; Browned
1 Cup (213g)	Brown Sugar, Packed
½ Cup (99g)	White Sugar
2	Eggs, Large @ Room Temperature
2 Tsp	Vanilla
2½ Cups (300g)	Flour, All Purpose
1 Tbsp	Corn Starch
1 Tsp EACH	Baking Powder & Baking Soda
¾ Tsp	Salt
½ Tsp EACH	Cinnamon & Cardamom
¾ Cup	Turbinado Sugar (Optional Coating)

Yield: ***~42 Cookies @ 1.0 Oz***

Directions:

1. Using Medium Heat, melt 4 Tbsp of Butter in 10" Skillet and add Chopped Pecans. Stir Pecans Pieces until fully coated with Butter and are Toasted, about 7 minutes.
2. Brown 8 Tablespoons of the 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. Immediately pour into small bowl to cool.]
3. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, Salt, and Spices.
4. In Mixer Bowl cream Sugars and cooled Brown Butter until smooth.
5. Add Vanilla and blend well.
6. Add Eggs and beat until light and fluffy.
7. Add Dry Ingredients and beat until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
8. Add Toasted Pecans and beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper (keeps cookies from sticking to sheet).
11. Scoop ~1½ Tablespoon of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on a Parchment Paper covered Cookie Sheet. If desired, roll Scoops in Turbinado Sugar before placing on Cookie Sheet.
12. Bake 11 minutes or until edges are crisp. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.