

Browned Butter Almond Toffee Cookies

BY JUDY MARTIN

makes about 40 cookies

INGREDIENTS

3 sticks butter*
3/4 cup granulated sugar
1-1/2 cups dark brown sugar, packed
1 tablespoon vanilla extract
3 eggs
3-1/3 cups flour
1/2 teaspoon salt *if you used unsalted butter; no salt otherwise
1-1/2 teaspoons baking soda
4 tablespoons cornstarch
3 bags (8-ounces each) of Heath Milk Chocolate English Toffee Bits
2 cups slivered almonds, further chopped, if desired

* If you use salted butter, you will not need to add salt to the dry ingredients.

METHOD

In a medium-size skillet or saucepan, melt butter over medium heat, stirring constantly. It will get white and foamy, then get bigger, clear bubbles. When the bubbles get smaller again, watch closely for rust-colored streaks. When these appear, remove the pan from the heat and pour the butter into a mixing bowl, making sure to scrape all of the browned bits into the bowl. Let the butter cool to room temperature. (You can cool it on a trivet in the refrigerator, but be sure to remove it before it solidifies.)

Meanwhile, in a separate bowl, measure and stir together the flour, salt, baking soda, and corn starch.

When the butter is at room temperature, add the granulated sugar, brown sugar, and vanilla to the bowl of browned butter. Mix well on medium speed. Add eggs and mix on medium low until incorporated. Add the flour mixture slowly and mix on low until almost all of the flour is incorporated. Stop the mixer. Add the almonds and toffee bits and stir in by hand.

Shape the dough into balls about 2-3/4" in diameter. I suggest putting the balls in an airtight container or gallon zipper bag. Refrigerate for at least a couple of hours.

Preheat the oven to 375 degrees. While the oven is preheating, place balls 2" apart on an insulated cookie sheet or a regular cookie sheet lined with parchment paper. Bake in the center of the oven for about 9 minutes until the cookies are beginning to brown on top and the edges are set. Cool completely before removing from the cookie sheet.

Note: I usually bake one tray of cookies at a time. I freeze the remaining dough balls and thaw a few at a time in the refrigerator to bake later.