



Brown Butter, Rosemary & Pine Nut Cookies

WITH CHEF JEN

INGREDIENTS:

2 ¼ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, browned

¾ cup granulated sugar

¾ cup packed brown sugar

1 teaspoon vanilla paste or extract if that's what you have

2 large eggs

1 cup toasted pine nuts

3 tablespoons fresh chopped rosemary

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DIRECTIONS:

First thing to do – Brown the butter:

Place 2 sticks of butter in a small saucepan, stirring constantly over medium-high heat, until it bubbles and foams to a deep amber or honey color forms. Using a rubber spatula during the process scrape down the sides of the crystal that start to form on the sides of the pot. It's ok to swirl the foaming butter. Once you reach color, remove pan from heat and pour butter into a heat proof container to cool.

Next – Toast those pine nuts:

Heat oven to 350F. Using a baking tray spread raw nuts evenly over tray. After 2 minutes using a spatula toss and rearrange to bake until a golden brown color, approx. 8 min. Be careful not to over cook nuts as they could very easily burn.

Preheat or change oven temp to 375F

Combine flour, soda, & salt in a small bowl. In a large mixing bowl, beat cooled butter, both kinds of sugar and vanilla until creamy. Add one egg at a time, beating well after each. Gradually add flour mixture. Stir in toasted pine nuts and rosemary. Using a small melon scoop, drop dough onto an ungreased baking sheet. Bake for 7-9 minutes or until your cookies are golden brown on top. Remove from pan and cool on a wire rack. Try not to eat all of them.

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