



Butterfinger® brown butter cookies

Baked Good | Dessert | Snacking | All year round

Yields: 30-35 cookies

INGREDIENTS

- 12 tbsp. unsalted butter
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1 tbsp. vanilla extract
- 2 large eggs
- 1/2 - 3/4 cup chopped Butterfinger® bars (about 1-2 bars)
- Optional: Sea salt for garnish

Method:

In a small saucepan, add butter and melt over medium heat. As soon as the butter is an amber brown color, remove from heat and cool in the refrigerator for 20-25 minutes or until it reaches room temperature. Preheat your oven to 350°F and line a baking sheet with parchment paper. In a medium sized bowl, whisk together flour,



baking powder, baking soda and salt and set aside. Pour butter into a large bowl and stir in both sugars and vanilla and thoroughly whisk until combined and continue to whip with your whisk for about 2 minutes. Next whisk in each egg one at a time. Next add the flour mixture in three increments and carefully fold into the batter using a spatula until flour is completely mixed in. Pour in the chopped Butterfinger® and mix into the batter. Scoop out balls that are 2 tbsp. sized and add to your lined baking sheet at least 1 inch apart. Bake for 10-12 minutes. Remove from the oven and cool for 15 minutes then serve.