

## Cranberry White Chocolate Chip Brown Butter Cookies

Inspired by Food & Wine's Recipe for Brown Butter Chocolate Chip Cookies

Camine Pappas / Makes 4 dozen 1 1/2" cookies / November 2016

*Serve warm, or store in an airtight container. Can freeze for up to a month for best results.*

### INGREDIENTS:

2 sticks plus 2 T unsalted butter  
2 1/4 cups all-purpose flour  
1 teaspoon kosher salt  
1 teaspoon baking soda  
1/2 cup granulated sugar  
1 cup light brown sugar  
1 large egg, lightly beaten  
1 large egg yolk  
2 tablespoons whole milk  
2 teaspoons pure vanilla extract  
1 C dried cranberries  
1 C white chocolate chips



### DIRECTIONS:

In a medium saucepan, cook the butter over moderate heat until it is browned and nutty-smelling, about 5 minutes. It is okay to see it boil. Move the pan around a little so you can see when the brown bits begin to form. It's about 1 second between not enough time, and too much! Transfer the butter to a small bowl and let it cool to room temperature for about 20 minutes.

In a medium bowl, whisk together the flour, salt and baking soda. In the bowl of a standing mixer fitted with the paddle attachment, beat the browned butter, and 2 T of soft butter with the granulated and light brown sugars at medium speed until light and fluffy, scraping down the bowl often, and beating it about 7 minutes. It will feel like too long but it will make it super light and fluffy. Beat in the whole egg, egg yolk, milk and vanilla. At low speed, beat in the dry ingredients, scraping down the bowl as needed. Mix in the cranberries and white chocolate and blend. Cover the bowl with plastic wrap and refrigerate overnight.

Take the cookies out and let them sit for about 30 minutes on the counter so they're not too hard. Preheat the oven to 375°. Scoop out a handful of the dough, making it round in your hand, and place on the sheet, 12 to a batch. (This will make about 48 cookies.) Bake until the cookies are just firm and golden brown on the bottom, about 7-8 minutes. Remove to a cooling rack. Serve the cookies warm or at room temperature. Store in an airtight container after the cookies have cooled, and they can be frozen for up to a month.