

Brown Butter Maple Cookies with Sea Salt: The Only Fall Recipe You Need

Chewy Maple Cookies with the Best Brown Butter Maple Icing



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3 min

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INGREDIENTS

For the Cookies:

For the Brown Butter Icing:

Garnish:

Flaky sea salt or chopped pecans

DIRECTIONS

1. Prepare the Cookie Dough: In a medium bowl, whisk together the flour, baking soda, salt, and cinnamon. Set aside.
2. In a large mixing bowl, cream together the softened butter and brown sugar until light and fluffy (about 3 minutes).
3. Beat in the maple syrup, egg, and vanilla extract until just combined. Scrape down the sides of the bowl.
4. Gradually add the dry ingredient mixture to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix.
5. Wrap the dough in plastic wrap and chill in the refrigerator for at least 30 minutes.
6. Bake the Cookies: Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper.
7. Scoop the chilled dough into 121-inch balls.
8. Place the dough balls on the prepared sheets, leaving about 2 inches between them.
9. Bake for 10-12 minutes. The edges should be lightly golden, but the centers should still look soft and slightly underbaked.
10. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
11. Make the Brown Butter Icing: Melt the 41 cup of butter in a small saucepan over medium heat. Continue to cook, swirling occasionally, until the butter foams and small brown bits form at the bottom, and it smells nutty (about 3-4 minutes). Immediately pour the brown

butter into a small mixing bowl.

12. Whisk the brown butter with the powdered sugar, maple syrup, and optional 41 tsp cinnamon until smooth.
13. Add the milk, 1 tablespoon at a time, until you reach your desired drizzling consistency.
14. Finish and Serve: Once the cookies are completely cool, drizzle or spread the icing over the top of each cookie.
15. Immediately garnish with a sprinkle of flaky sea salt or chopped pecans before the icing sets.
16. Let the icing set for about 15 minutes before serving.

SWAPS & NOTES

All-purpose flour 243 cups Baking soda 1 tsp The leavening agent for softness.

Salt 21 tsp Balances the sweetness.

Unsalted butter, softened 21 cup (1 stick) Should be at cool room temperature.

Brown sugar, packed 1 cup The secret to a chewy cookie.

TIPS FOR SUCCESS

Don't Overbake: The key to a soft cookie is pulling it out of the oven when the edges are set and the center still looks a bit pale and soft.

They will continue to set up on the hot baking sheet.

Perfecting the Brown Butter: Watch the butter closely while browning-it can go from nutty to burnt very quickly.

Look for the golden-brown specs at the bottom and a fragrant, nutty aroma.

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