

YANKEE MAGAZINE'S MAPLE BROWN BUTTER COOKIES

(Pair with Red Rose Black Tea)

Ingredients:

¼ cup unsalted butter	½ cup plus 2 teaspoons maple syrup
2 ¼ cups flour	2 large egg whites, divided into separate bowls
½ teaspoon baking powder	1 tablespoon water
½ teaspoon ground cinnamon	⅓ cup finely chopped almonds, walnuts, or pecans
¼ teaspoon ground ginger	2 tablespoons sugar
¼ teaspoon baking soda	
¼ teaspoon salt	
6 tablespoons sugar	

Directions:

1. In a small saucepan over medium heat, melt butter. Cook, stirring occasionally, until milk solids separate and sink and butter becomes deep amber in color.
2. Transfer to a bowl to cool to room temperature; then refrigerate.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, ginger, baking soda, and salt.
4. With a standing mixer, combine 6 tablespoons of sugar and butter and beat about 2 minutes.
5. Add maple syrup and 1 egg white.
6. On low speed, add flour mixture just until blended.
7. Divide dough in half, cover in plastic, and refrigerate 1 hour or up to 3 days (or freeze up to 2 months).
8. Heat oven to 350 degrees.
9. On a lightly floured work surface, roll out dough to ¼-inch thickness.
10. Using a decorative cutter, cut out cookies and place on a parchment or Silpat-lined baking sheet.
11. Beat remaining egg white with water. Brush tops of cookies with egg mixture. Sprinkle with nuts and sugar.
12. Bake 10-12 minutes. Remove from pan and cool on wire racks.

