

Brown butter cookies

Think of these as 'kitchen cupboard' cookies... You can throw in any chocolate, nuts, seeds or dried fruit you have and they'll still taste great

Makes 12

Prepare 20 minutes

+ cooling + chilling

Cook 20 minutes

- 150g unsalted butter
- 150g light brown soft sugar
- 100g caster sugar
- 1 tbsp double cream (or single cream or milk)
- 1 medium free range egg
- 250g plain flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- ¾ tsp sea salt flakes
- 100g chocolate (dark, milk, white or a mix), roughly chopped
- 50g seeds, oats or nuts (such as pistachios, sesame seeds, pecans), roughly chopped
- 50g dried fruit (such as dates, cranberries, sultanas)

01_ In a small pan, melt the butter over a medium-high heat, swirling occasionally, until it starts to turn golden and smells nutty. Tip into a large bowl and set aside to cool for 20 minutes. Once cool, add both sugars and the cream/milk, then beat together with an electric hand mixer (or use a freestanding mixer) for about 2 minutes until smooth. Beat in the egg for about 2 minutes until everything is evenly combined.

02_ In a separate bowl, use a fork to whisk together the flour, baking powder, bicarbonate of soda and salt, then fold into the butter mixture until just combined. Fold in the chocolate, seeds (and/or oats or nuts) and the dried fruit until evenly distributed (the dough will look a little dry but will hydrate as it chills). Line a baking tray with baking parchment and scoop balls of dough (around 65g each) onto it. Chill for 2 hours or overnight.

03_ Preheat the oven to 180°C, gas mark 4. Arrange the balls on trays lined with baking parchment, leaving space between each. Bake for 12-15 minutes, swapping the trays around halfway through, until just set. Cool on the trays for 10 minutes, then transfer to a cooling rack.

V Per serving 1469kJ/351kcal/17g fat/9.3g sat fat/44g carbs/27g sugars/1.9g fibre/4.5g protein/0.7g salt

Baker's tip:

Browning butter gives it a more complex, biscuity flavour, making cookies and cakes taste that little bit more luxurious.