



Brown Butter Oatmeal Shortbread Cookies

{from bakeat350.blogspot.com}

1 cup unsalted butter
3/4 cup light brown sugar
1 teaspoon kosher salt
2 teaspoons water
1 & 1/2 cups unbleached, all-purpose flour
1 cup quick-cook oats
1/4 teaspoon baking powder

To brown the butter: Place the butter in a small saucepan set over medium-high heat. Melt the butter. Once the butter is completely melted, it will bubble and sizzle. Keep swirling the pan occasionally, and listen and watch carefully—when the foam begins to subside and the sizzling suddenly, the butter will quickly turn brown and smell nutty, about 5 minutes total. Pour into a heatproof bowl and let cool. It doesn't have to be cold, just let it come to room temperature.

Preheat oven to 300. Grease two 8x8" baking pans.

With an electric mixer, beat together the cooled brown butter, brown sugar, salt, and water. On low speed, add in the flour, oats, and baking powder. Mix until incorporated.

Divide the dough evenly into the prepared pans. Press the dough using your fingers or the back of a measuring cup. Bake for 35 minutes.

Remove the pans from the oven and run a sharp knife around the edges of the pan. After 5 minutes, place a cutting board on top of the pan. Flip the pan so that it is now on top. Lift the

pan to remove the square of shortbread.

At this point, use a giant spatula (like this cake spatula) to flip the cookie right-side-up, OR leave as is. Don't try to flip it with a regular spatula...it's warm and will break apart. Use a pizza cutter to cut into squares or sticks. Be sure to do this while they are warm! Place on a wire cooling rack to cool completely