

Browned Butter Snickerdoodles

Ingredients

- 1 cup butter
- 1½ cups sugar
- 1 teaspoon vanilla
- 2 large eggs
- 2¾ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ¼ teaspoon cardamom
- ¼ ground ginger
- pinch finely ground black pepper
- pinch cloves
- pinch allspice

For the cinnamon-sugar:

- ½ cup sugar
- 2 teaspoons ground cinnamon

Preparation

1. In a saucepan, preferably stainless steel so you can see the butter, melt the butter on medium heat. Whisk constantly until the butter turns reddish-golden brown. Remove from the heat and allow to cool.
2. In a large bowl whisk together the sugar, vanilla, eggs, and cooled butter.
3. Whisk together the flour, baking soda, cream of tartar, salt, and spices in a bowl.
4. Add the dry ingredients to the butter mixture and mix until combined.
5. Chill your dough for 1 hour (or as long as possible, preferably overnight) in the refrigerator.
6. Preheat the oven to 350°F.
7. Meanwhile mix ½ cup sugar and the 2 teaspoons cinnamon in a bowl.
8. Once dough is chilled measure about 2 tablespoons of dough and roll into a ball. Roll balls in cinnamon-sugar mixture. Place dough balls on cookie sheet, 2 inches apart.
9. Bake the cookies 11-13 minutes or until the edges of the cookies begin to turn golden brown.
10. Cool the cookies on the sheet for at least 2 minutes. Remove the cooled cookies from the baking sheet after a few minutes and transfer to a wire rack to cool completely.
11. Repeat with remaining dough.
12. Makes about 30 cookies.