



RECIPES

BROWN BUTTER SUGAR COOKIES



INGREDIENTS

195g	Prima Top Flour
65g	Prima Superfine Wholegrain Flour
240g	Unsalted Butter
1 tbsp	Corn Starch
1 tsp	Baking Soda
½ tsp	Salt
300g	Light Brown Sugar
1 no	Egg
1 tsp	Vanilla Bean Paste
65g	Caramel Candy (cut into small cubes)
As needed	Sea Salt

PROCEDURE

1. Preheat oven to 170°C.
2. Place butter into a pot and heat it over medium heat. Once melted the butter will start to foam. Cook for about 5 - 7 minutes until it starts to brown. Pour into a separate bowl and set aside to cool.
3. Mix Prima Top Flour, Prima Superfine Wholegrain Flour, corn starch, baking soda and salt together. Sift and set aside.
4. Place light brown sugar in the mixing bowl with a paddle attachment and mix on low speed. Drizzle in the browned butter on medium-high until well combined.
5. Slowly add egg, vanilla bean paste and flour mixture on low speed. Gradually increase to high speed until well combined.
6. Add caramel candy and mix evenly. The cookie dough will be thick and greasy.
7. Take 1 tbsp of cookie dough and roll into a ball. Place it on the baking pan and flatten it slightly. Ensure they are 1.5 inch apart. Then sprinkle a pinch of sea salt on the surface of the dough.
8. Cover loosely with cling wrap and refrigerate for 30 minutes.
9. Bake for 12 – 13 minutes or until edges are slightly brown.
10. Remove from oven and allow it to cool before serving.