

Salt and Serenity

Embossed Brown Sugar Cookies

Makes about 18 2½ inch square cookies.

You will need a special rolling pin to emboss these cookies with a basket weave design. I got mine on amazon.com for about \$20. You can certainly skip the embossing and they will still be delicious. This is an excellent sugar cookie to cut into all kinds of shapes.

Adapted from the December 2000 issue of Bon Appetit magazine.

1 cup unsalted butter, removed from fridge 30 minutes before baking
1 cup (packed) golden brown sugar
1 large egg
1 teaspoon vanilla bean paste or extract
2⅔ cups all purpose flour
1 teaspoon baking powder
½ teaspoon salt

1. In the bowl of a stand mixer, fitted with the paddle attachment, beat butter and sugar for about 4-5 minutes, until fluffy. Beat in egg and vanilla. Sift flour, baking powder and salt and stir to blend well. Add dry ingredients to mixer and mix just until dry ingredients are incorporated. Turn dough out onto lightly floured surface and knead gently 1 minute.
2. Scrape dough out onto a work surface and divide it half. Working with one piece at a time, roll the dough, ¼ inch thick, between 2 sheets of parchment paper. Leaving the dough sandwiched between the parchment layers, stack on a baking sheet and freeze for about 10 minutes.
3. Remove one sheet of dough from freezer. Peel off top layer of paper. Using medium pressure with the basket weave rolling pin, roll to imprint dough. Using a 2 1/2-inch square cookie cutter, cut out squares and transfer to a parchment-lined baking sheet. Repeat with remaining dough, rerolling scraps once. Freeze cut cookies until solid, about 20 minutes. This will help them keep their shape as they bake. Preheat oven to 350°F.
4. Transfer cookies to a fresh parchment-lined baking sheet, spaced 1-inch apart. Bake, one sheet at a time, until lightly golden brown, 11-12 minutes. Transfer sheet to wire racks; let cool completely. Continue baking all the frozen cookies, one sheet at a time. Cookies can be stored in an airtight container at room temperature up to 2 weeks or frozen for up to 2 months.

