

# Salt and Serenity

## Brown Butter Oatmeal Cornflake Cookies

Makes 26 cookies

Recipe adapted from Robyn, over at [sweetish.co](http://sweetish.co). She says that the men in her life loved this cookie so much she was tempted to rename them “Man Cookies.” Both the men and women in our house loved these. I think they should be renamed “Breakfast Cookies” because they contain cornflakes AND oatmeal!

I tinkered with Robyn’s recipe a bit and browned the butter because browned butter is awesome! I also added raisins because several household members here said they’re not oatmeal cookies without raisins. Feel free to leave them out or substitute dried tart cherries. We also thought that a bit of [blonde](#) or milk chocolate would be an excellent addition.

150 grams (1 ½ cups) rolled oats (not instant or quick cooking)  
226 grams (1 cup) unsalted butter  
372 grams (1 ¾ cups) light brown sugar  
100 grams (½ cup) white sugar  
3 large eggs  
2 Tablespoons water  
2 teaspoons vanilla bean paste or vanilla extract  
417 grams (3 ⅓ cups) all-purpose flour  
1 ½ teaspoons baking powder  
¾ teaspoon Diamond Crystal Kosher salt  
50 grams (2 cups) cornflakes  
75 grams (½ cup) raisins or tart dried cherries (optional)  
170 grams (1 cup) milk or blonde chocolate, coarsely chopped (optional)  
Maldon salt for sprinkling on top

1. **Brown the butter:** Add butter to a medium sized pot and set over medium heat. Once butter has melted, it will begin to foam. Move the pan around a bit to keep it from burning. Allow it to cook until foaming stops and brown bits form on the bottom of the pan and it smells nutty, about 5 minutes. Remove from heat and pour into a shallow baking pan and set in the freezer for about 20-30 minutes or until butter has firmed up. It will chill faster in a shallow pan.
2. Preheat oven to 350°F. Spread oats on a cookie sheet and toast for 10 minutes. Set aside to cool.
3. Scrape the chilled brown butter, including all the delicious brown bits into the bowl of your stand mixer. Add brown butter and sugar and mix on medium speed until light and fluffy, about 5 minutes.
4. Add eggs, one at a time, water and vanilla, beat until fluffy, about 4 minutes.
5. In a medium sized bowl, stir together flour, baking soda, salt, and oatmeal. Slowly add to the butter egg mixture.
6. Add cornflakes, raisins (if using) and chocolate (if using) and mix just until combined.
7. Refrigerate dough for at least 4 hours, preferably overnight before baking.
8. Place oven racks in middle bottom and middle top rack position. Preheat oven to 350° F. Double up cookie sheets, and line top cookie sheet with parchment. This prevents the bottom of the cookie from getting too dark before the top is done.
9. Using a 2-ounce cookie scoop (or ¼ cup measuring cup), scoop out your cookies and place dough about 3 inches apart on cookie sheet.

10. Gently press the cookies with the palm of your hand to flatten a bit and sprinkle with Maldon salt.
11. If you have enough pans, you can bake 2 sheets at a time. Bake for 8 minutes, switch position of trays and bake for a further 6-8 minutes. Cookies should be golden on the outside but still appear slightly wet in the middle.
12. Cool cookies completely on cookie sheet before serving.