



Brown Butter Pumpkin Cookies

November 30, 2023

These cookies capture all the best fall baking flavors in an easy-to-make cookie but watch out because they are so good that you can't eat just one! Plan to make these cookies the day before you bake them as an overnight nap in the fridge develops the flavor and fully hydrates the dough. The warm brown butter helps make these pumpkin cookies crisp around the edges and tender and slightly chewy in the center.

Makes about 36 cookies

Ingredients:

- 2 sticks room temperature unsalted butter, divided
- 1 tablespoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon ground allspice
- 1¾ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 1 teaspoon fine-grain sea salt
- 1 cup light brown sugar, tightly packed
- 1 cup granulated white sugar, divided in half
- 2 large egg yolks
- ⅓ cup canned pumpkin purée
- 2 teaspoons vanilla extract

Method:

Make the dough:

1. Make the brown butter with one stick of butter. Place it in a small stainless steel or light-colored saucepan and set it on the stovetop on lo/low. Once the butter melts and starts to sputter, stir occasionally and watch closely. Remove it from the heat as soon as it smells nutty and looks golden. Let it cool. You can help it cool by submerging the bottom of the saucepan in ice water and stir for about 1 minute. Do not let it sit and congeal in the ice water.—you want it to still be warm. Set aside.



2. Make the spice mixture: In a small bowl, stir together the spices and divide in half. Set aside. [You should have about 2 tablespoons and 1 teaspoon of spice mixture.]
3. In a medium bowl, whisk together the flour, half the spice mixture [about 1 tablespoon + ½ teaspoon], baking soda, cream of tartar, and salt.
4. Secure the bowl of a stand mixer and fit it with a paddle attachment. Place brown sugar and ½ of white sugar in the bowl and mix the sugars together on the lowest setting for about 1 minute.
5. Pour the brown butter, making sure to get all the browned bits into the sugar and mix together low-medium speed for about 30 seconds or until completely incorporated in the sugar.
6. Add the reserved stick of butter and beat until light and fluffy, about 2 minutes. Add the egg yolks and continue beating, scraping down the bowl and mixer occasionally, until completely incorporated. Add the pumpkin purée and the vanilla. Mix until light in color and fluffy.
7. Add the flour mixture ingredients and continue mixing on low speed just until combined. Scrape down the bowl to make sure everything is well mixed. The batter should be the texture of whipped butter.
8. Place cookie batter in a clean container with a lid and refrigerate overnight or at least 5 hours.
9. **Make the cookies:** When ready to bake, place parchment paper in a sheet pan and combine the remaining spice and the remaining ½ cup of white sugar in a small bowl.
10. Scoop the dough into equal portions using a spoon or a cookie portioner.
11. Roll the dough balls in the sugar-spice mixture and place on the cookie sheet about 2-inches apart, or 3 across.
12. Position the rack in the middle of the oven and **preheat to 350°F**.
13. Bake the cookies until lightly golden, about 12 minutes. Let cool at least 5 minutes on the hot sheet pan. Cool on the sheet pan or move to a cooling rack.
14. Repeat until cookie dough is all baked.