

BROWN BUTTER DULCE DE LECHE COOKIE CUPS

(from Tessa Arias' *Handle the Heat*)

95g all-purpose flour
95g bread flour
1/8 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon fine sea salt
113g butter (1 stick) unsalted butter
50g granulated sugar
125g dark brown sugar
1 teaspoon vanilla
1 large egg, plus 1/2 egg yolk at room temperature
canned Dulce de Leche
Flaked sea salt, for finishing

Heat the oven to 350°F. Spray one 24 mini-muffin tin with nonstick cooking spray. In a medium bowl combine the flours, baking soda, baking powder, and salt.

In a small saucepan set over medium heat, melt the butter. Swirling the pan occasionally, continue to cook the butter. It should become foamy with audible cracking and popping noises. Once the crackling stops, continue to swirl the pan until the butter develops a nutty aroma and brown bits start to form at the bottom. Once the bits are amber in color, about 2 to 3 minutes after the popping stops, remove from heat and pour into a mixing bowl.

While the butter is still hot, stir in the granulated sugar and brown sugar. Let cool before adding in the vanilla and the egg and yolk, stirring well after each addition. Stir in the flour mixture until just combined.

Press a 1-tablespoon sized ball of dough into each muffin cup (about 20g per mini-muffin). Bake for 12 to 15 minutes, or until golden brown. Remove from oven and using the end of a wooden spoon, make 1-inch wide indentations into the center of each cookie.

Spoon a teaspoon of dulce de leche into each indentation. Sprinkle with sea salt. Let cool completely before serving.