



Bradley's Signature Brown Butter Shortbread Cookies

Preheat oven to 300 degrees F.
Place rack in middle position.
Prep time 40 minutes. Cook time 50 minutes.
Makes one 9 x 9 pan of cookies



For the dough:

1 cup plus 2 tablespoons of salted butter, (Irish butter is recommended but not necessary)
2 tablespoons of low fat milk (I use 2%)
1 cup powdered sugar, sifted
1 teaspoon vanilla extract
2 cups all-purpose flour

For the topping:

6 oz. milk chocolate (may use dark chocolate if you prefer)

To brown the butter: Prepare an ice-water bath with a medium metal bowl set inside. Put butter in a medium saucepan and cook over medium heat, stirring constantly. The butter will start to foam and turn brown. Continue stirring and cooking until the butter turns a nice deep golden brown. Be careful not to cook it too far or butter will burn. Remove butter mixture from heat and pour into bowl in the ice-water bath. Whisk in milk. Using a rubber spatula, stir continuously while scraping sides. The brown butter will start to thicken. When butter is thick and stiff, remove from ice-bath and set aside. Allow butter to rest 15 to 20 minutes until it reaches room temperature.

In the bowl of an electric mixer, beat brown butter until fluffy, about 2 minutes. Gradually beat in powdered sugar and vanilla. Reduce speed and beat in flour.

Line 9 x 9 pan with parchment paper. Press dough evenly in the bottom of the pan. Using a knife, score dough, creating even lines every 2 ¼ inches (to make 16 square cookies). Using a fork prick dough twice on every square.

Bake in preheated 300 degrees oven for 50 minutes, or until golden brown. Remove from heat and let cool in pan for 5 minutes. Using parchment paper, remove from pan and cut score marks with knife. Place on cooling rack and cool completely.

When cookies are completely cooled, make the chocolate drizzle. If not using chocolate chips, break chocolate into chunks and place in a microwave safe bowl. Melt the semisweet chocolate in a small, microwave safe bowl. Dip a fork into the melted chocolate and drizzle over each cookie. Create your own drizzle pattern, or you can dip part of the cookie into the chocolate if you prefer. Let cool on wire rack. Enjoy!

Note: If you don't want chocolate on your shortbread, try dusting it with powdered sugar before serving.