

BROWN BUTTER ICING



Ingredients:

- 3/4 cup unsalted butter cut into cubes
- 3 - 4 cups powdered sugar
- pinch of salt
- 1/4 - 1/3 cup heavy cream
- 2 tsp. vanilla extract



Instructions:

1. Brown the butter, following the same instructions for the Brown Butter Sugar Cookies.
2. Remove from heat, cool 2-3 minutes, and **carefully** transfer to a heatproof mixing bowl.
3. Add 3 cups powdered sugar, salt, 1/4 cup heavy cream, and vanilla, and beat until smooth. The icing could appear to seize or separate at some point, but it just needs mixed thoroughly to emulsify it. Keep beating til smooth if you encounter texture issues -- it's not ruined, just needs a good mixing. Icing should be thin enough to spread, but not runny or drippy. Add additional milk or powdered sugar, as needed, to achieve desired consistency.
4. Ice cookies, and allow to set.
5. Store cookies in an airtight container with parchment paper or foil between layers of cookies. At room temperature, cookies will keep for 4-5 days. They'll keep for about a week if stored in the fridge. They freeze beautifully if well-wrapped!

Recipe presented by: Deborah Anderson



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