

Bakers Banquet



Brown Sugar Cookie

Adapted from Sara Kieffer 100 Cookies

For the Cookie:

2 1/2 cups plus 1 tablespoon (364 grams) all-purpose flour

3/4 teaspoon baking soda

3/4 teaspoon salt

1 cup (2 sticks) butter, at room temperature

1 1/2 cups (250 grams) dark brown sugar, packed

1 teaspoon molasses

1 large egg

1 large egg yolk

2 teaspoons pure vanilla extract

1/4 cup (50 grams) granulated sugar and 1/4 cup (50 grams) turbinado sugar, mixed together, for rolling (If you only have granulated sugar its ok, just use 1/2 cup rather than mixing the two sugars together.)

Directions:

Adjust the oven rack to the middle of the oven. Preheat oven to 350° F. Line three sheet pans with parchment paper. (If you don't have 3 cookie sheets it ok, but if you do it will just make the process go faster.)

In a medium bowl, combine the flour, baking soda, and salt.

In the bowl of a standing mixer fitted with a paddle, beat the butter on medium speed until creamy, about 1 minute. Add the brown sugar and the molasses and continue to beat on medium speed until light and fluffy,

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3 minutes. Add the egg, the extra yolk, and the vanilla. Add the flour mixture and beat on low speed until just combined.

Place the granulated sugar and turbinado sugar in a medium bowl. Mix together with a spoon.

Form the cookies into 1 1/2 ounce balls (2 tablespoons). Roll each ball between your palms until it is perfectly circular. Roll each ball in the sugar mixture and place 6 cookies on each pan.

Bake one pan at a time, rotating halfway through baking. Bake 10-11 minutes, until the sides are set and the bottoms are light golden brown. The middles will appear underbaked.

When the cookies come out of the oven, leave them on the baking sheet for 10 minutes. Finally, remove them and let them cool completely on a wire rack.

Makes 18 cookies