

ROSEMARY BROWNEB BUTTER ALMOND AND WHITE CHOCOLATE CHIP COOKIES

INGREDIENTS

for the rosemary browned butter

1/2 cup (1 stick) butter

6-8 small sprigs rosemary

for the rest

2 cups cake flour

1 1/2 cups all purpose flour

1/2 teaspoon baking soda

1 1/2 teaspoon baking powder

1 teaspoon kosher salt

3/4 cup (1 1/2 sticks) unsalted butter, softened to room temperature

1 1/4 cups light brown sugar

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1 teaspoon almond extract

2 cups (1 bag) white chocolate chips

3/4 cup slivered almonds, toasted, plus more for sprinkling on top

DIRECTIONS

Melt the stick of butter in a small saucepan over medium-low heat. Once melted, add rosemary, and continue to stir until butter bubbles and crackles, then turns a rich medium brown. Set aside to cool, leaving the rosemary in the browned butter.

Sift together cake flour, bread flour, baking soda, baking powder, and salt.

In the work bowl of your stand mixer fitted with the paddle attachment, cream together the softened butter and the brown sugar. Add the granulated sugar, then set a fine mesh strainer over the bowl and pour the browned butter through, straining out the rosemary sprigs. Discard sprigs, then beat again vigorously until mixture becomes light and fluffy, about 2 minutes. Finally, add the eggs, almond extract, and vanilla extract, and beat again until incorporated. Add the dry ingredients to the wet and mix gently just until incorporated. Finally, fold in the white chocolate chips and toasted almonds. Chill the dough for at least 4 hours.

When you're ready to bake, preheat the oven to 350F and line baking sheets with silpat or parchment paper. Roll the dough into balls of about two tablespoons each, and place on the prepared baking sheets about 3 inches apart. Sprinkle a few more almond slivers on top and gently press on.

Bake for 15-18 minutes, or until edges are set and centers are still soft. Cookies will continue to set once they've been removed from the oven.