



BROWN BUTTER SANDWICH COOKIES *with Rosemary Caramel*

Makes 3 dozen cookies

INGREDIENTS:

1 cup (2 sticks) butter, divided
1/2 cup sugar
1 egg, beaten
1 tsp. pure vanilla extract
2 cups flour
1/2 tsp. baking powder
Rosemary Caramel
1/2 cup butter
4 sprigs fresh rosemary
1 cup brown sugar
1/2 cup corn syrup
1 cup sweetened condensed milk
1 tsp. pure vanilla extract

DIRECTIONS:

In a small saucepan, over low heat, heat 1/2 cup butter until nut brown in color, (after foaming subsides) being careful not to burn. Remove from heat to cool.

In a bowl cream together remaining 1/2 cup butter and sugar, until light and fluffy. Add brown butter; mix well. Add egg and vanilla; beat until blended. Add flour and baking powder; mix until blended. Flatten dough into a disk and wrap in plastic wrap. Chill dough until firm, 1 hour or more.

Preheat oven to 350°F.

Roll out dough and cut into small (2-inch) scalloped rounds. Bake on a parchment-lined cookie sheet, 8 to 10 min., or until edges begin to brown.

Cool completely on a wire rack.

To make rosemary caramel, melt butter over low heat in a heavy sauce pan. Place sprigs of rosemary between two sheets of waxed paper and pound until flattened. Place sprigs in butter and cook over low heat for 10 min. Remove sprigs from butter. Add remaining ingredients; mix well. Increase heat to medium-high and bring mixture to a boil, stirring frequently. Reduce heat to medium and continue boiling, stirring frequently, until caramel reaches 242°F (use candy thermometer); remove from heat.

Spread rosemary caramel on a cookie and top with another.

Store at room temperature in an airtight container for up to one week.