FROM THE ONE KINDESIGN KITCHEN

Brown Butter Christmas Sprinkle Sugar Cookies

Makes about 4 dozen *Oven 350°F*

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2½ cups all-purpose flour, spooned + leveled
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1½ cups granulated sugar
- 2 large eggs
- 1 Tbsp whole milk
- 2 tsp vanilla extract
- ¼ tsp almond extract (optional)
- 2/3 cup red + green jimmies, divided

DIRECTIONS

1. **Brown the Butter:** Melt in a light-colored pan over medium heat, stirring, 5 to 8 minutes, until deep golden with toasty bits. Pour into a bowl, bits included.
2. **Chill:** Refrigerate the brown butter 30 to 45 minutes, until soft but not solid. Do not rush this step.
3. **Mix the Dry:** Whisk the flour, baking soda, baking powder, and salt.
4. **Make the Dough:** Beat the butter and sugar until creamy. Beat in the eggs, milk, vanilla, and almond extract, then stir in the dry ingredients. Fold in ½ cup of the jimmies.
5. **Roll + Bake:** Roll into 1-inch balls, press the tops into the remaining jimmies, and bake 10 to 12 minutes, until the edges are set. Cool on the pan 5 minutes.

Use jimmies rather than nonpareils; they keep their color in the dough and stay soft. Dough keeps 3 days in the fridge or a month frozen.

FROM THE ONE KINDESIGN KITCHEN

Brown Butter Christmas Sprinkle Sugar Cookies

Makes about 4 dozen *Oven 350°F*

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 2½ cups all-purpose flour, spooned + leveled
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1½ cups granulated sugar
- 2 large eggs
- 1 Tbsp whole milk
- 2 tsp vanilla extract
- ¼ tsp almond extract (optional)
- 2/3 cup red + green jimmies, divided

DIRECTIONS

1. **Brown the Butter:** Melt in a light-colored pan over medium heat, stirring, 5 to 8 minutes, until deep golden with toasty bits. Pour into a bowl, bits included.
2. **Chill:** Refrigerate the brown butter 30 to 45 minutes, until soft but not solid. Do not rush this step.
3. **Mix the Dry:** Whisk the flour, baking soda, baking powder, and salt.
4. **Make the Dough:** Beat the butter and sugar until creamy. Beat in the eggs, milk, vanilla, and almond extract, then stir in the dry ingredients. Fold in ½ cup of the jimmies.
5. **Roll + Bake:** Roll into 1-inch balls, press the tops into the remaining jimmies, and bake 10 to 12 minutes, until the edges are set. Cool on the pan 5 minutes.

Use jimmies rather than nonpareils; they keep their color in the dough and stay soft. Dough keeps 3 days in the fridge or a month frozen.

FROM THE KITCHEN OF

_____

Makes _____ *Oven* _____°F

INGREDIENTS

DIRECTIONS

FROM THE KITCHEN OF

_____

Makes _____ *Oven* _____°F

INGREDIENTS

DIRECTIONS