



Browned Butter Honey Oat Cookies

OREGON
Growers®
- FARM DIRECT SPECIALTY FOODS -

PREP TIME

10 minutes

COOK TIME

12 minutes

SERVES

12 Cookies

INGREDIENTS

½ cup butter

¾ cup brown sugar

2 tablespoons granulated sugar

2 tablespoons **Oregon Growers honey**

1 egg, at room temperature

1 ½ teaspoons vanilla extract

1 ¼ cups all-purpose flour

½ teaspoon baking soda

1 teaspoon salt

½ cup rolled oats

PREPARATION

1. In a small bowl, whisk together the flour, baking soda, and salt.
2. Brown the salted butter in a saucepan over medium heat. Melt the butter and swirl often, scraping the bottom of the pan with a spatula. The butter will begin to foam and brown. Remove the browned butter from heat and whisk in the sugars and honey. Transfer the mixture to a heat-safe mixing bowl and let cool for 10 minutes.
3. Mix in the egg and vanilla extract.
4. Gradually add the flour mixture to the butter mixture, mixing until the dough comes together. Mix in the oats.
5. Use a cookie scoop to portion out 12 balls of dough and chill for 1 hour. Preheat the oven to 350 degrees and line a baking sheet with parchment paper.
6. To bake, transfer the balls of cookie dough to the prepared baking sheet. Flatten slightly and bake for 12 to 14 minutes until the edges begin to lightly brown. Let cool on baking sheets for 5 minutes before transferring to wire racks to completely cool. To glaze: Whisk together 1/2 cup powdered with 2 teaspoons milk. Drizzle the glaze over the cookies and top with sprinkles.

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