

# Salted Brown Butter Cornflake Cookies

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



These sweet and salty cookies are packed with delicious elements, with one surprise ingredient for crunch: cornflakes! Browning the butter before combining it with dark brown sugar creates a deep toffee-like flavor that is irresistible. The handful of butterscotch chips add a touch of sweet, with the sea salt on top giving a dash of salty. These would also be delicious with semisweet chocolate chips or toffee bits, or your favorite chopped nuts. Give these treats a try!

**Makes 30**

## Ingredients

1 cup unsalted butter, room temperature  
1 ½ cups dark brown sugar  
2 eggs  
2 teaspoons vanilla  
2 cups flour  
1 teaspoons baking soda  
1 cup oats  
1/3 cup butterscotch chips  
3 cups cornflakes  
1 teaspoon sea salt, for sprinkling

## Directions

In a light-colored medium skillet (not a dark one, so you can easily see when the butter solids become brown) over medium-high heat, melt the butter. Once melted, bring to a boil, and whisk constantly. After 1-2 minutes of whisking, the butter will begin to foam. Continue to whisk for another 3-4 minutes, until the butter solids turn golden brown on the bottom of the skillet. Be careful not to burn the solids at this point, as they brown very quickly. Immediately remove from heat, then pour butter into a large heat-proof bowl. Let cool for 10 minutes.

Meanwhile, preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.

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## Directions Continued...

Add the dark brown sugar to the bowl with the butter, and cream together with a handheld mixer. Add the eggs, one at a time, mixing well in between additions. Mix in the vanilla. Stir in the flour and baking soda until well combined. Stir in the oats and butterscotch chips. Gently fold the cornflakes into the batter.

Scoop heaping tablespoons of dough onto the baking sheet, spacing 2 inches apart. Bake in the preheated oven for 12-14 minutes, until cookies are golden brown, but still a little underdone in the middle. Remove from the oven, then immediately sprinkle a pinch of sea salt over each cookie. Let cool on the baking sheet for 1-2 minutes, then transfer to a wire rack to cool completely.