Salted Brown Butter & Honey Cookies

EASY • 1 HOUR

Nutty brown butter, golden Capilano Pure Honey and a generous pinch of salt... these cookies are all about depth of flavour. Crisp at the edges, soft through the centre, and a sweet-salty crackle top.
Be warned: They will disappear quickly, so consider a double batch if you're sharing!



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins (plus 30 mins chilling)	15 mins	12

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 115g unsalted butter
- ⅓ cup Capilano Pure Honey
- ¼ cup brown sugar
- 3 tbsp white sugar
- 1 large egg, room temperature
- 1 tsp vanilla extract
- 1½ cups plain flour
- ½ tsp baking soda
- ¼ tsp baking powder
- ½ tsp fine salt
- Sea salt flakes, for finishing

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Place the butter in a small saucepan over medium heat and cook, swirling often, until it melts, foams, and then turns a deep golden brown with a nutty aroma. Remove from heat immediately and pour into a heatproof bowl, including the brown bits. Allow to cool for 10–15 minutes until warm but not hot.

2. Whisk the Capilano Pure Honey, brown sugar and white sugar into the browned butter until smooth and glossy. Add the egg and vanilla and whisk until well combined and slightly thickened.

3. In a separate bowl, whisk together the flour, baking soda and fine salt. Add the dry ingredients to the wet mixture and fold just until combined. The dough will be soft.

4. Cover and chill the dough for 30–45 minutes.

5. Preheat the oven to 180 °C fan force and line a baking tray with baking paper.

6. Scoop 12 portions of dough (about 1½ tablespoons each) and roll lightly into balls. Place well spaced on the tray. For a crackle top, don't flatten the balls.

7. Bake for 10–12 minutes, until the edges are deep golden and the centres look just set but still soft. While the cookies are hot, sprinkle generously with sea salt flakes.

8. Allow cookies to cool on the tray for 10 minutes before transferring to a rack. Store in an airtight container.

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