

Heidesand

Makes 80 cookies

Ingredients:

2 ½ sticks (285g) unsalted butter *

3 ¼ cup (406g) All Purpose Flour

¾ cup (175g) sugar

1 tsp Vanilla Extract

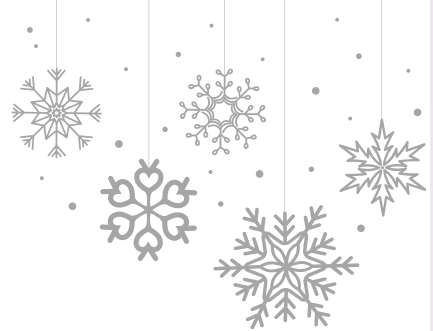
Zest of 1/2 Orange

¼ tsp orange extract

1 tsp coarse sea salt

to top with:

Sugar



Instructions:

1. In a saucepan melt butter and while stirring constantly brown the butter. (watch video) Pour into a bowl and let it cool in a heat-proof bowl.
2. Once the butter has solidified, Add all the ingredients (but the salt!) in a large mixing bowl and mix until a soft and uniform dough forms. The dough should not be overly sticky. At the very end add the salt.
3. Shape the dough into a rectangle approx. the size of your hand. Cut 4 2" square logs, then roll the dough logs in sugar.
4. Preheat your oven to 350°F (180°C).
5. Cut the dough into 1/2" slices and place them on a parchment-covered cookie sheet.
6. Bake in the preheated oven for about 8-10 minutes or until the edges of the cookies are lightly golden. The cookies will still be pale in color.
7. Allow the Heidesand to cool completely on a wire rack. Once cooled, they are ready to be enjoyed.
8. Heidesand can be stored in an airtight container for up to 6-8 weeks.

