

Cream & Honey Cookie with Fennel Sugar

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A crinkly-topped, chewy cookie with brown butter, notes of honey, and just a touch of fennel sugar. It's a true bakery-style cookie, with a texture that has me absolutely hooked.

Makes 6 (large) cookies

INGREDIENTS:

8 tablespoons / 113g salted butter

2 tablespoons / 50g raw honey

2 tablespoons / 30g heavy cream

2 tablespoons / 40g pumpkin purée

1/2 cup / 110g granulated sugar

1/3 cup / 40g lightly packed dark brown sugar

3/4 cup / 105g all-purpose flour

1/2 cup / 70g whole wheat flour (you can also use all-purpose flour here as well)

1 teaspoon Diamond Crystal kosher salt

1 teaspoon baking powder

1/2 teaspoon ground cinnamon

1/8 teaspoon each of allspice, nutmeg, clove

2 teaspoons fennel seeds

2 tablespoons turbinado sugar

INSTRUCTIONS:

- Evenly stagger two racks in the oven and preheat to 375°F.
- First, brown the butter. Set a small pan or saucepan over medium heat. Add the butter and let it fully melt. Continue to cook, stirring occasionally, for 2-3 minutes or until the butter begins to fizz and foam. Stirring often, let the milk solids separate and begin to brown at the bottom of the pan. When the butter is a deep brown, around 2-3 more minutes, transfer it to a small heat-proof bowl.

- Place the bowl with the brown butter within a second bowl of ice water and mix for 2-3 minutes or until the brown butter becomes a paste.
- Add the solidified brown butter, honey, heavy cream, pumpkin and sugars to a stand mixer. Use the paddle attachment and mix on medium speed for 3-4 minutes, or until fluffy.
- While that is mixing, whisk together the flours, salt, baking powder, cinnamon, allspice, nutmeg and clove.
- Add the dry ingredients to the stand mixer and mix on medium speed, scraping down the sides every few minutes. Mix for 5-6 minutes or until the dough looks fluffy and well combined.
- Using a spice grinder or mortar and pestle, grind together the fennel and sugar to make a blend with the fennel seeds mostly broken, but not all crushed. Transfer to a bowl.
- Roll the dough into six loose balls, a little over 3 ounces each. Dip the tops in the fennel sugar and place sugar-side-up on two parchment-lined baking sheets.
- Bake for 12-14 minutes, or until the tops are crackly and the cookies