

Browned Butter-Glazed Macadamia Moons

Prep: 50 minutes | **Bake:** 10 minutes per batch | **Oven:** 350°F

- 1 cup butter, softened
- $\frac{2}{3}$ cup granulated sugar
- $\frac{3}{4}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{2}{4}$ cups all-purpose flour
- 1 cup finely chopped macadamia nuts
- $\frac{1}{4}$ cup butter
- 2 cups powdered sugar
- $\frac{1}{4}$ teaspoon ground ginger
- 2 to 3 tablespoons milk
- $\frac{1}{2}$ cup finely chopped macadamia nuts
- Freshly grated nutmeg (optional)

1. Preheat oven to 350°F. In a large bowl beat the 1 cup butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, the $\frac{3}{4}$ teaspoon ginger, and vanilla. Beat until combined, scraping bowl occasionally. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in remaining flour and the 1 cup nuts.

2. Shape dough into 1-inch balls. Roll each ball into a short log with tapered ends. Curve slightly into a crescent shape; place 1 inch apart on ungreased cookie sheets.

3. Bake for 10 to 11 minutes until set but not brown. Transfer to wire racks; cool.

4. For browned butter, in a small heavy saucepan heat the $\frac{1}{4}$ cup butter over medium heat until melted. Cook and stir for 6 to 9 minutes or until butter bubbles, turns golden, and becomes fragrant. Cool slightly.

5. For glaze, in a small bowl combine browned butter, powdered sugar, and the $\frac{1}{4}$ teaspoon ginger. Stir in enough milk to make glaze spreading consistency.

6. Spread glaze over cookies. Immediately sprinkle with the $\frac{1}{2}$ cup nuts and, if desired, nutmeg. Makes about 48 cookies.

TO STORE: Layer unglazed cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

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