

CRÈME BRULEE SUGAR COOKIES

PREHEAT OVEN TO 350 DEGREES AND LINE TWO COOKIE SHEETS WITH PARCHMENT.

COOKIES

¾ CUP UNSALTED BUTTER, SOFTENED

½ CUP LIGHT BROWN SUGAR, LIGHTLY PACKED

½ CUP SUGAR

1 LARGE EGG

1 TABLESPOON VANILLA EXTRACT

2 CUPS ALL- PURPOSE FLOUR

1 TEASPOON BAKING SODA

¼ TEASOON SALT

2 TEASPOONS CORNSTARCH

FROSTING

8 OZ CREAM CHEESE, SOFTENED

1 ¼ CUP CONFECTIONARY SUGAR

1 TEASPOON VANILLA EXTRACT

¼ CUP SUGAR

Cream butter and sugars together until light and fluffy, 3- 4 minutes. Mix in egg and vanilla extract.

In another bowl, whisk dry ingredients together, then add to wet ingredients and mix until smooth. Dough will be thick.

Place tablespoons of dough onto parchment lined cookie sheets. Bake until edges are starting to brown, 7-8 minutes.

Remove from oven and let cool 2- 3 minutes, then transfer to a cooling rack to cool completely.

For frosting: Beat cream cheese unto smooth. Add powdered sugar and vanilla, and mix until smooth.

Put sugar into small bowl. Spread some frosting onto tops of each cookie, then press into granulated sugar, coating frosting with sugar.

Just before serving, using a kitchen torch to caramelize sugar on top, then set aside to cool. If you do not have a kitchen torch, heat broiler and broil cookies until sugar caramelizes. 1-2 minutes (watch carefully). Store cookies in the fridge for up to 4 days.

Submitted by Lisa Schreckenbach