

Sparkling Apple Cider Meltaway Cookies

✿ Makes 24 cookies ✿

Meltaway cookies are a hidden treasure. The smooth texture that you get from adding cornstarch to the dough is pretty great. Pairing that texture with the nuttiness of browned butter and the brightness of sparkling apple cider makes these cookies simple perfection. There are a few steps to this cookie, but I promise it's all worth it in the end!

COOKIES:

1 cup (2 sticks) salted butter
1½ cups all-purpose flour
½ cup powdered sugar
½ cup cornstarch
½ teaspoon kosher salt
2 tablespoons sparkling apple cider

GLAZE:

1¼ cups powdered sugar
2 tablespoons sparkling apple cider

- 1. For the cookies:** In a medium saucepan, melt the butter over medium heat, then bring it to a boil. Once it starts boiling, swirl the pan constantly until the butter passes the foamy phase and becomes a deep amber color. Remove from the heat and chill it for at least 1 hour in the refrigerator until it becomes a solid. You can chill the butter directly in the pan or transfer it to a smaller container to chill.
- 2.** Next, remove the butter from the refrigerator and allow it to come back up to room temperature.
- 3.** In a medium bowl, whisk together the flour, sugar, cornstarch, and salt. Set aside.
- 4.** In the bowl of a stand mixer fitted with the paddle attachment, beat the browned butter on medium speed until smooth.
- 5.** Turn the speed to low and slowly add the flour mixture, mixing until the dough comes together. Add the apple cider and mix until combined.
- 6.** Divide the dough in half and roll each half into a log 8 to 9 inches long. Wrap the logs separately in plastic wrap and chill for 2 to 3 hours.
- 7.** When you're ready to bake, preheat the oven to 350°F. Line a baking sheet with parchment paper.
- 8.** Remove the dough from the refrigerator and unwrap the logs. Slice the logs crosswise into ½-inch-thick rounds. Place the cookies on the baking sheet. Bake for 9 to 10 minutes, until the edges are lightly golden.
- 9.** Transfer the cookies to a wire rack to cool completely.
- 10. For the glaze:** In a medium bowl, whisk together the powdered sugar and apple cider until smooth. Spoon or pour the glaze on the top of each cookie. Allow the glaze to set before serving.

Store the cookies airtight at room temperature for up to 5 days.