FAIREST BITE OF ALL APPLE CIDER COOKIES

Lightly spiced, apple packed, crunchy edges, cider glaze.
I can't promise that it won't put a spell on you after.

KITCHEN IN THE SHIRE

12-15 min
350°F -177°C
19–20 cookies

INGREDIENTS:

Reduced Apple Cider
- 2 cups (480g) Fresh Apple Cider

Caramelized Apples
- 1 cup (140g) Firm-tart apple, after peeling-coring, cut to 3/16" (5mm) dice
- 1 tBsp (14g) Butter
- 1 tBsp (13g) Light Brown Sugar, packed
- 1 small pinch Salt
- 1 tBsp + 2 tsp (30g) Apple Cider Reduction

Toasted Milk Browned Butter
- 12 tBsp (170g) Butter
- 1 tBsp + ½ tsp (8g) Whole Milk Powder

Cookie Dough
- All of the Toasted Milk Browned Butter
- ¾ cup + 2 tBsp (175g) Light Brown Sugar, packed
- ¼ cup + 2 tBsp (75g) Sugar
- 1 large (50g) Whole Egg, whisked
- 1 large (18g) Egg Yolk, whisked
- 2 tsp (10g) Vanilla Extract
- 1 tBsp (20g) Apple Cider Reduction
- 2 cups (240g) AP Flour
- 3 tBsp (12g) Freeze Dried Apple Powder
- ⅓ tsp (2g) Baking Soda
- ½ tsp (2g) Baking Powder
- ⅔ tsp (4g) Salt
- ¾ tsp (2g) Cinnamon
- ¼ tsp (0.5g) Ginger
- ⅛ tsp (0.3g) Nutmeg
- A pinch of Allspice
- All of the cooled caramelized apples
- 1 tBsp + 1¼ tsp (20g) Turbinado Sugar

Apple Cider Drizzle
- 1½ cups (170g) Confectioners' Sugar
- ¼ cup (16g) Freeze Dried Apple Powder
- About 2 tBsp + 2 tsp (50g) Apple Cider Reduction
- 2 tBsp (30g) Fresh Apple Cider
- +4 tsp (20g) Apple Cider, as needed

Finish
A few flakes per cookie of Flaky Salt

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INSTRUCTIONS:

Reduced Apple Cider

1. Gently simmer the Apple Cider in a small saucepan until reduced to about ⅓ cup (100g) and lightly syrupy, lowering the heat as it concentrates. Reserve approximately 1 tBsp + 2 tsp (30g) for the apples, 1 tBsp (20g) for the dough, and 2 tBsp + 2 tsp (50g) for the drizzle.

Caramelized Apples

1. Melt the Butter in a skillet over medium heat. Sauté the apple until tender but intact, with some golden edges. Then add the Brown Sugar and Salt and cook until glazed.

2. Add the Cider Reduction reserved for the apples and cook until the coating is tacky and no loose syrup remains. Remove from heat and spread on a plate to cool completely.

Browned Butter and Toasted Milk Solids

1. Heat the butter in a saucepan over medium heat, stirring and scraping the bottom, until it foams and begins to show golden flecks.

2. Reduce the heat to low. Stir in the milk powder, breaking up any clumps. Continue stirring until the combined milk solids are golden brown to light copper and smell nutty.

3. Immediately transfer to a heatproof mixing bowl, scraping in all the browned solids, including the toasted milk powder. Cool until lukewarm and still fluid, approximately 15–20 min.

Cookie Dough

1. Whisk both Sugars into the lukewarm browned butter mix. Add the Egg, Yolk, Vanilla, and the Cider Reduction reserved for the dough. Whisk until glossy and emulsified, approximately 45 seconds.

2. Separately combine the Flour, Apple Powder, Baking Soda, Baking Powder, Salt, and Spices. Fold into the butter mixture until a few flour streaks remain. Fold in the cooled apples just until evenly distributed. Cover and refrigerate for 45 minutes, until firm enough to scoop.

Apple Cider Drizzle

1. Whisk the Apple Powder into the Apple Cider and the reserved Cider Reduction. Let stand for 5 minutes.

2. Whisk in the Confectioners' Sugar until smooth. Add the additional *extra* Cider gradually, *only as needed*, until the drizzle falls in a thick, continuous ribbon.

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EXCLUSIVE MEMBER RECIPE DROP #79

NOTES:

INSTRUCTIONS (CONTINUED)

Portion,Bake and Finish

1. During the chill, heat the oven to 350°F (175°C) and line baking sheets with parchment.

2. Portion with a 2 tBsp cookie scoop, using a rounded fill (45g per cookie). Gently round and arrange onto the baking sheet with 2½ inches between portions. Using a bowl full of Turbinado Sugar, toss the cookie balls once, and then return them to the baking sheet. Do not squash the dough balls.

3. Bake from chilled, on the center rack, for 8 minutes, then remove from the oven and "slam" the cookie tray on the counter. Return to oven. Check them after 3 more minutes, and then add an additional minute as needed. The edges should be golden and set and the centers should be soft but no longer wet looking. Refrigerate the remaining dough between trays.

4. Cool on the sheet for 5 minutes, then transfer to a rack and cool completely before drizzling.

5. Pipe the drizzle on using a squeeze bottle or carefully spoon onto the tops of the cooled cookies. Completely cover the top of the cookie, then sprinkle a desired amount of Flaky Salt on top. Allow the drizzle to set before handling.

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