

Creme Brulee Cookies

| Amount | Measure | Ingredient - Preparation Method |
|--------|------------|---------------------------------|
| | | cookies |
| 3/4 | cup | butter - softened |
| 1/2 | cup | brown sugar - packed |
| 1/2 | cup | sugar |
| 1 | large | egg |
| 1 | tablespoon | vanilla extract |
| 2 | cups | flour |
| 2 | teaspoons | cornstarch |
| 1 | teaspoon | baking soda |
| 1/4 | teaspoon | kosher salt |
| | | frosting |
| 8 | ounces | cream cheese - softened |
| 1 1/4 | cups | powdered sugar |
| 1 | teaspoon | vanilla extract |
| 1/4 | cup | sugar |

Preheat oven to 350 and line 2 cookie sheets with parchment. Cream butter and sugars together until light and fluffy, 3-4 minutes. Mix in egg and vanilla.

In another bowl, whisk together flour, cornstarch, baking soda and salt, then add mixture to wet ingredients and mix until smooth. Dough will be thick.

Using a small scoop, place tablespoon balls of dough onto parchment. Press down to flatten slightly. Bake until edges start to brown, 9-10 minutes.

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

Make frosting. Beat cream cheese until smooth. Add powdered sugar and vanilla and mix until smooth.

Put sugar into a small bowl. Spread a tablespoon of frosting on each cookie, then press into sugar, coating frosting with sugar.

Just before serving, use a torch to caramelize sugar on top, then set aside to cool. Store in fridge for up to 4 days.

Description: "cookies" Yield: "40"