

## THE WAY THE COOKIE CRUMBLES



### **Brown Butter Peach Shortbread** (rewritten but not changed from Smitten Kitchen)

Makes 24 2-inch squares

The only part of this recipe I thought was annoying was chipping the hardened browned butter out of the bowl. I might line a bowl with wax paper next time so I can just lift the butter out and scrape it off the paper into the food processor.

The peaches my coworker gave me were very small, and I used eight or nine of them, not two. I did not peel them, which was not a problem in the final dish.

- 16 tablespoons (2 sticks) cold unsalted butter
- 1 cup (7 ounces) granulated sugar
- 1 teaspoon baking powder
- 2¾ cups plus 2 tablespoons (12.6 ounces) all-purpose flour
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- 1 large egg
- 2 peaches, pitted and thinly sliced (between ⅛- and ¼-inch thick)

1. In a medium not-nonstick skillet over medium heat, melt the butter. Continue to cook the butter, swirling the pan occasionally, until the milk solids brown and sink and the butter smells slightly nutty. Immediately remove it from the heat and pour the butter into a bowl (not plastic). Refrigerate until firm, about 30 minutes.
2. Add the flour, sugar, baking powder, salt, and cinnamon to the bowl of a food processor; process until the ingredients are mixed, a few pulses. Add the browned butter and process until the largest butter pieces are the size of peas. Add the egg; process until the dough just comes together into a crumbly ball.
3. Spray a 9-by-13-inch pan with nonstick spray. Press three-quarters of the dough into the bottom of the pan. Evenly spread the peaches over the dough, then scatter the remaining dough crumbs over the fruit.
4. Transfer the pan to the oven and bake until the crust is lightly browned, about 30 minutes. Transfer to a wire rack to cool to room temperature before serving.

### **Simple Peach Jam** (rewritten from Cook's Illustrated)

Makes about 1 cup

This jam cannot be canned. It probably makes a little more than 1 cup; I used it all in the tart.

8 ounces peaches, pitted, sliced, peeled if desired

½ cup plus 2 tablespoons (4.4 ounces) granulated sugar

1 tablespoon lemon juice

Combine the peaches, sugar, and lemon juice in a medium saucepan; bring to a simmer over medium-high heat, stirring occasionally. Reduce the heat to medium-low and simmer, stirring occasionally, until thickened and syrupy, 10 to 15 minutes. Cool to room temperature before using in the tart.