

Brown Butter Corn Muffins with honey caramel glaze

When browning butter, you **MUST** be patient. Let it bubble slowly, first foaming, then separating, then clarifying, then turning deep, nut-brown with little clumps of brown butter goodness. Use your sense of smell to avoid a disaster, and stay close by.

Makes 12 muffins

10 tablespoons unsalted butter, divided, plus more soft butter for coating the muffin cups
1 cup whole wheat pastry flour
1 cup all-purpose flour
1 cup medium-grind yellow cornmeal
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon sea salt
2 eggs
2/3 cup turbinado sugar
3/4 cup full-fat sour cream
1/2 cup milk (2% or whole)
1/4 cup honey, for glaze

Preheat the oven to 400 degrees with a rack in the center. Smear soft butter in each cup of a standard, 12-cup muffin tin, coating them well.

In a small skillet, melt 8 tablespoons (1 stick) of the butter over medium-low heat. Allow it to cook, slowly and undisturbed, until it foams and sputters, then separates, the forms little quiet clumps. You're done when the clear butter is mahogany (if your skillet is dark, put some on a spoon) and the foam is all but gone. You're going for a nut-brown color and aroma. Remove the skillet from the heat and allow to cool slightly.

While the butter browns, whisk the two flours, cornmeal, baking powder, baking soda, and salt in a large bowl. In a medium bowl, whisk the eggs, sugar, sour cream, and milk. Slowly whisk in the browned butter (do not wash the skillet), combining well. Pour the wet ingredients over the dry and fold until the last bit of flour is moistened. Be thorough, but do not over-mix. Divide the batter among the muffin cups.

Bake for about 20 minutes, rotating the muffin tin halfway through, until the muffins are risen, browned, and firm. While the muffins bake, melt the remaining 2 tablespoons of butter and the honey in the same small skillet you used earlier. Again, allow the butter to slowly brown. This will happen quicker due to the honey, so pay close attention. When the bubbles become foamy then clear up and the glaze is nut-brown, pull it from the heat.

Remove the muffins from the oven. Carefully unmold them onto a wire rack and use a heatproof pastry brush (or spoon) to brush the tops with the glaze before the muffins cool down. (Rewarm the glaze if necessary.) If you cooked it enough, the glaze will have become thick and caramelly, so work quickly. Serve warm.