

Recipe for Brown Butter Nut Bars, version 3.0

I used equal parts hazelnuts, almonds, and pistachios, but you can choose your favorite combination of nuts. Just be sure to toast them.

[Makes 9 normal-sized squares or 16 minis]

4 tablespoons butter

1/2 cup white whole wheat flour

1/4 teaspoon baking powder

1/4 teaspoon salt

1 cup oats

1/2 cup + 1 tablespoon dark brown sugar

1 cup mixed nuts (be creative), definitely toasted but also, if desired, coarsely chopped

1 egg

1-1/2 tablespoons canola oil

1/4 teaspoon *each* vanilla and almond extracts

Preheat oven to 350. Line an 8"-square baking pan with parchment and coat with nonstick spray. Set aside.

In a small saucepan, brown the butter. To the uninitiated, this means melt it over medium-low heat. Then continue cooking, stirring occasionally with a heatproof rubber spatula, until it turns nut-colored and smells nice and toasty. Do not let it burn. Cool.

In a large bowl, sift together flour, baking powder, and salt. Stir in oats, brown sugar, and nuts.

In a small bowl, whisk together cooled butter, egg, oil, and extracts. Pour into sifted mixture and stir well until all flour particles are absorbed.

Transfer to the baking pan and smooth the top. Bake 23 minutes or thereabouts, until golden brown, firm, and a happy nut-smell pervades the entirety of your house/apartment/neighborhood. Let cool. Cut into squares.