



Ingredients



Cookie Pizza
1 pkg (16.5 oz/465 g) refrigerated sugar
cookie dough
½ tsp (2 mL) pumpkin pie spice
½ cup (125 mL) heavy cream
½ tsp (7 mL) powdered sugar
1 tbsp (15 mL) English toffee bits
Brown Butter Maple Frosting
¼ cup (60 mL) butter (½ stick)
1½ cups (375 mL) powdered sugar
2 tbsp (30 mL) heavy cream
1 tbsp (15 mL) maple syrup

Brown Butter Maple Cookie



Instructions

- Preheat the oven to 350°F (180°C).
- Break up the cookie dough in a medium bowl, add the pumpkin pie spice, and knead until thoroughly combined.
- Shape the dough into a ball and place in the center of the Medium Pizza Stone. Roll out, leaving a 1" (2.5-cm) border from the edge.
- Bake until the edges are lightly golden brown, about 17–19 minutes.
- To brown the butter, melt in a saucepan over medium heat. Once melted, the butter will foam up a bit, then subside. Watch carefully as lightly browned specks begin to form at the bottom of the pan. Remove from the heat and pour into a bowl to stop from cooking.
- To make the frosting, whisk the powdered sugar, heavy cream, maple syrup, and browned butter until smooth.
- Let the cookie cool for 10 minutes, then loosen from the stone to prevent sticking
- Once the cookie has cooled completely, evenly spread the frosting. Use a spoon to make a swoop design (see cook's tips).
- Pipe a whipped cream border around the cookie. Top with English toffee bits.
- Yield: 12 servings

Notes: Creating swoops is an easy way to make the frosting look beautiful. Just move the back of a spoon back and forth and from side to side.