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## Sweet treats for your Valentine's Day favorites

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Photo Susie Iventosch

This is a fun variation on the usual Rice Krispies treats with a Valentine's flair and a delicious brown-butter taste. It seems that we have been on a brown-butter kick lately at our house, but it is amazing how delicious it is and how many applications it has from sweet to savory - desserts, pastas, meats and veggies.

I was searching online for anything "brown butter" and discovered a great little Bon Appetit article by Lily Freedman from February 4, 2016, (link below). She discusses the three kinds of brown butter we should know how to make, from golden-brown, to brown-brown to nearly blackened-brown and the typical uses for each. She likes the darkest butter for sweets, and the brown-brown for pastas and fish, while the golden-brown she uses with salads or vegetable dishes.

This is great information to have, because it seems that each time I brown butter, it turns out slightly different. Of course, this will also be affected by the water content of the butter and the temperature of the burner. Last fall, I made a big layered wedding cake for a friend, using brown butter in place of regular butter. After browning the butter, I simply chilled the butter back to solid form, and then once it was solid and cold, I followed the normal process of bringing the butter to room temperature before creaming it with the sugar to make the batter. The flavor was delightful and the texture was as perfectly normal as any yellow cake I've made with regular butter.

Remember to use a pan with a light colored bottom, so that you are clearly able to see just how brown your butter is getting, and don't venture far from the stove while you're browning it, or very quickly you'll have the fourth kind ... burned butter!

3 Kinds of Brown Butter You Should Know How to Make

by Lily Freedman for Bon Appetit

[www.bonappetit.com/test-kitchen/ingredients/article/how-to-brown-butter](http://www.bonappetit.com/test-kitchen/ingredients/article/how-to-brown-butter)

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