



GOLDEN MASA COOKIES

YIELDS 18 COOKIES

Ingredients

- 1 1/2 cups Unbleached All-Purpose Flour
- 1/2 cup Yellow Masa Harina
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, at room temperature (1 stick)
- 1/4 cup white bean puree (see note)
- 1 cup + 2 tablespoons sugar
- 1/2 tsp vanilla
- 1 large egg

Directions

- Preheat the oven to 350°F. Line two baking sheets with parchment.
- In a medium bowl, combine the flour, masa harina, baking powder, baking soda, and salt. Set aside.
- In a large bowl or the bowl of a stand mixer, beat together the butter, beans and sugar until fluffy. Beat in the egg; scrape the bottom and sides of the bowl and beat again briefly, if necessary. Add the dry ingredients, stirring just until incorporated.
- Portion the cookies 3 across and 4 down on a half sheet pan, using a 3 tablespoon scoop.
- Place the two pans of cookies in the oven and bake them for 13 to 16 minutes, rotating the pans halfway through (top to bottom, bottom to top). The cookies' edges will be set and they'll be just lightly golden; the centers should still be soft.
- Remove the cookies from the oven and allow them to cool slightly before serving.

*NOTE: For the white bean puree, drain and rinse 1 can white beans. Puree in Vitamix until completely smooth, adding water 1 tbsp at a time as needed to get the mixture moving in the blender. The consistency should be thick and smooth like room temperature butter