



BROWN BUTTER MAPLE OAT BARS

DIRECTIONS

- Preheat oven to 325°F
- In a mixer fitted with a paddle attachment, mix together melted butter, sugar, and brown sugar. • Add in eggs and vanilla. Incorporate fully. Add in flour, salt, cinnamon and oats. • Mix till just combined. • Press oat mixture onto the bottom of a greased 1/2 cookie sheet lined with a silform mat. • Set aside.
- To make brown butter, melt butter in a skillet over medium-high heat. • Cook, swirling the pan frequently, until the milk solids at the bottom are golden brown and the butter has a nutty aroma. • Scrape the butter into a medium heatproof bowl and let cool until warm.
- In the same mixer fitted with a paddle attachment, mix together brown butter, sugar, honey, cornmeal, and salt. • Add in eggs. • Allow to fully incorporate.
- Add in maple syrup, heavy cream and vinegar. • Pour filling on top of pressed oat base. • Bake until edges of the filling are puffed and the center jiggles when the pan is gently shaken, 20-25 minutes. • Transfer to wire rack and let stand until filling is fully cooled. • Sprinkle with flaked salt and cut into desired portions.



Bon Appétit!

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INGREDIENTS

For the Base:

- 220 grams butter, melted
- 268 grams sugar
- 288 grams brown sugar
- 100 grams whole egg
- 20 grams vanilla extract
- 320 grams all purpose flour
- 1/2 teaspoon salt
- 8 grams cinnamon
- 300 grams old fashioned oats

For the Filling:

- 220 grams brown butter
- 214 grams sugar
- 222 grams honey
- 36 grams cornmeal
- 2 teaspoons salt
- 6 whole eggs
- 2 egg yolks
- 320 grams maple syrup
- 235 grams heavy cream
- 25 grams apple cider vinegar

