



SEASONAL STOUT CHOCOLATE CHIP COOKIES

Prep Time: 40 min

Cook Time: 9 min/tray

Yields about 3 dozen (36) cookies

1 cup unsalted butter
 2oz Barrel-Aged Fool's Russian
 1 cup brown sugar, packed
 ½ cup golden sugar, granulated
 2 eggs
 1 egg yolk
 2 tsp vanilla extract
 1½ cup all-purpose flour
 1 cup bread flour
 ½ tsp baking soda
 ½ tsp baking powder
 1 tsp salt
 2 cups semi-sweet chocolate chips

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1. Add the butter and beer to a pan over medium heat. Allow to melt and become foamy, stirring frequently.
2. After about 10 minutes, the foam will subside, and the liquid will become more translucent, and you will be able to see the bottom of the pan and small bits on the bottom. Whisk continuously until it smells nutty, and the bits have browned.
3. Remove from heat and add to the bowl of a stand mixer. Allow to sit until cool to the touch, about 30 minutes.
4. Preheat the oven to 400°F.
5. Add the brown sugar and white sugar to the stand mixer with the cooled brown butter; beat until well combined.
6. One at a time, add the eggs, yolk, and vanilla, allowing them to mix well between additions. Beat on high speed until the mixture is creamy and resembles frosting.
7. Stop the mixer and sprinkle with both kinds of flour, baking soda, baking powder, 1 teaspoon salt, and chocolate chunks. Stir until just combined, making sure to scrape the bottom of the bowl to ensure the mixture is well combined.
8. Scoop onto a cookie sheet that has been covered with parchment, leaving enough space for the cookies to spread.
9. Bake for 9 minutes or until the cookies are golden brown at the edges and the center has puffed.
10. Pull the parchment onto the counter to allow the cookies to cool.

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