



Chocolate Chips Cookies with Tennessee Whiskey

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

36

Description

Here in Tennessee we would put whiskey in our scrambled eggs if socially acceptable Luckily whiskey in cookies is both acceptable and tasty Get a glass of milk or whiskey to have with cookies

Ingredients

- - 2 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1 cup butter
- softened - 1 cup white sugar - 1 cup firmly packed brown sugar - 2 eggs
- beaten - 1 tablespoon Tennessee whiskey - 1 teaspoon vanilla extract - 1 (12 ounce) bag semi-sweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Sift flour
2. baking soda
3. and salt together into a bowl. Beat butter
4. white sugar
5. and brown sugar together in a large bowl with an electric mixer until smooth. Beat in first egg until thoroughly blended; beat in second egg. Add whiskey and vanilla extract; beat until smooth. Mix flour mixture into creamed butter mixture until just incorporated; fold in chocolate chips. Form dough into 1-inch balls and place on a baking sheet
6. 1 to 2 inches apart. Bake in the preheated oven until edges are lightly browned
7. 9 to 12 minutes. Transfer cookies to a wire rack to cool. Cook's Note Feel free to add more flour if dough is a bit runny (the whiskey will do that sometimes!). Wetting your hands with cold water will help form dough balls and make for nicely shaped cookies.