



GHOSTWOOD RANCH COOKIES





Kristen Schrock kind of challenged me for a bourbon chocolate chip cookie. I think I have found one she will like. What is so great about this cookie is, I found everything I needed in my cabinets. Opened packs of chocolate chips and nuts. The recipe lists what I used, but you can use your favorite combo of chocolate chips and your favorite nuts. I had some espresso powder from the tiramisu recipe. My local grocer didn't carry it, but of course Amazon does. This requires chilling for a day or so. Give yourself some time for this step.

Ingredients

- 1 cup butter
- 1 1/4 cups brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 1 large egg yolk
- 1 tsp vanilla extract
- 3 tbsp GHOSTWOOD
- 1/4 tsp espresso powder
- 2 1/2 cups all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 3 strips bacon, cooked crisp and chopped
- 1 cup slivered almonds, toasted and chopped
- 1 cup milk chocolate chips
- 1/2 cup bittersweet chocolate chips
- 1/2 cup semi-sweet chocolate chips
- Smoked sea salt, flaky

Instructions

Place butter in a small saucepan and cook over medium heat, until it smells nutty and is a light brown color. Pour browned butter into the bowl of your mixer. Cool completely.

In a small bowl, whisk together the flour, baking soda, and salt. Set aside.

In another small bowl, combine the GHOSTWOOD, vanilla and espresso powder. Stir until the espresso has dissolved.

When the butter is cool, add in the sugars and beat until mixture is light and fluffy. Add eggs and egg yolk, one at a time, beating well after each addition. Add in the GHOSTWOOD/espresso mixture and mix until incorporated.

On low speed, add dry ingredients. Mix only until the flour is partially combined. Add bacon,



chocolate chips, and nuts. Mix until just combined.

Tightly cover the bowl with plastic wrap and refrigerate for 24 to 36 hours. If you are in a hurry, you can bake after about 2 hours. Try and wait though, they will set up better the longer they are chilled. When about ready to bake, remove dough from refrigerator and let set to almost room temperature. This will take a while, so be patient. You want the dough to be easy to scoop but not soft.

Preheat oven to 350 degrees. Use a tablespoon of dough and roll into a ball. Place on baking sheet. Gently flatten ball with the palm of your hand. Sprinkle with a little of the smoked (or regular) sea salt.

Bake for 11 to 13 minutes or until golden brown. Cool on baking sheet for about 5 minutes, then on a wire rack until completely cooled.