

Stumbler Cookie

This recipe combine all the great things that you want into one official cookie. Chewy chocolate-peanut butter oatmeal whisky cookies is a mouthful to say so I've officially named them the stumbler cookie. These are always great for a quick sweet snack and the hint of whisky keeps them from being too sweet. The best thing about these cookies is that the recipe allows you to go bigger on size without losing the chew or moisture.



Recipe

		Recipe Serves
		20 Cookies
Ingredient	Amount	
Unsalted Butter	1/2	lb
Light Brown Sugar	1	cup
Granulated Sugar	1	cup
Eggs	2	----
AP Flour	1 1/2	cup
Salt	1/2	tsp
Baking Powder	1/2	tsp
Nutmeg	1/4	tsp
Rolled Oats	2 3/4	cup
Semisweet Chocolate Chips	1 1/2	cup
Peanut Butter	3	tbsp
Whisky	3	oz

Instructions

1. Heat oven to 350 degrees, and set up cooling rack for when cookies come out of the oven. Line cookie sheets with parchment paper, either 2 sheets or cook cookies in batches on cookie sheet.
2. Either by hand or in bowl of electric mixer, beat butter until creamy. This process is easiest when you soften butter first. Add light brown sugar, granulated sugar and beat until fluffy, 3 to 5 minutes. Add in eggs one at a time and fully incorporate into mixture.
3. In a separate bowl mix AP flour, salt, baking powder, and nutmeg together. Using a rubber spatula, stir the dry mixture into your butter mixture. Stir in oats, chocolate chips, peanut butter, and whisky.
4. Making 20 even dough balls about 2 inches each, and place them on the parchment covered cookie sheets. Bake cookies for 25 mins and turn sheet halfway through baking process. Once cookies get golden brown around the edges take out and slid cookies onto cooling rack.