

Beer and Pretzel Cookies

Ingredients

12 ounces stout beer, divided
1 cup plus 2 Tablespoons butter, room temperature, divided
1 1/4 cup brown sugar, packed
1/2 teaspoon espresso powder
2 eggs, room temperature
2 cups flour
2 cups quick oats
1 teaspoon baking soda
1 teaspoon salt
1 cup pretzels, coarsely chopped
1 3/4 cups chocolate chips, divided
1/2 cup heavy cream
pretzel twists for garnish

Measure out 2 Tablespoons stout and set aside. Pour beer into a saucepan and place over medium heat. Simmer to reduce to about 2-3 Tablespoons, about 20-30 minutes. Beer will foam at first, so adjust the heat or stir as needed. Remove from heat and cool.

In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl with a hand held mixer), beat 1 cup butter until creamy, then add brown sugar and beat on medium-high speed until fluffy, scraping sides of bowl as needed.

Reduce speed and add espresso powder, eggs, and reduced stout, one at a time. Increase speed and beat to incorporate for another minute or two.

In a medium bowl, whisk together flour, oats, baking soda and salt.

Gradually add flour mixture to butter mixture and stir until just combined.

Stir in crushed pretzels and 1 cup chocolate chips until incorporated throughout. Cover and chill dough for 2 hours or overnight.

Before removing dough from fridge, prepare ganache by bringing heavy cream and remaining 2 Tablespoons of butter to a boil in a medium saucepan over medium heat. Once boiling, remove from heat and whisk in remaining chocolate chips until melted and smooth. Stir in reserved stout until combined. Cover and chill for at least an hour, up to two.

Remove dough from fridge and using a medium cookie scoop, drop dough onto parchment or Silpat lined baking sheets. Slightly flatten dough balls with the palm of your hand.

Bake cookies at 350 degrees F for 8-10 minutes, until just set and edges are gently golden. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and cool on pans for 5 minutes before transferring to wire racks to cool completely.

Once cooled, spread a layer of ganache over cookie and top with a pretzel twist. Allow to set before stacking in an airtight container to keep.

Makes about 4 dozen cookies.

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