

# Rum Soaked, Chocolate Chip Cookies

Brandon Foster

August 8, 2015

## 1 Introduction

This recipe is based off a Cooking in Stilettos [recipe](#).

## 2 Ingredients

- $\frac{1}{2}$  cup of butter, softened
- $1\frac{1}{4}$  cup of packed brown sugar
- $\frac{1}{2}$  cup of granulated sugar
- $2\frac{1}{4}$  cups of all-purpose flour
- 1 tsp baking soda
- $\frac{1}{4}$  tsp salt
- 2 large eggs' whites
- 1 tsp vanilla extract
- 1 — 2 TB spiced rum (and extra for basting)
- 1 cup semisweet chocolate chips

## 3 Instructions

1. Preheat oven to 350°F
2. Cream together butter and sugar until fully combined and fluffy
3. In a separate bowl, whisk to aerate the flour, baking soda, and salt
4. add egg whites to the butter and sugar mix and mix thoroughly
5. add vanilla extract and rum to the above mix
6. once fully mixed, add the flour mix - only to incorporate, do not over mix
7. fold in the chocolate
8. using a small scoop or TB measure, add the dough in rounded TB to a cookie sheet fitted with a silpat or lightly greased with fat
9. using a basting brush, lightly brush the cookies with a bit of the spiced rum
10. bake for 10 — 11 minutes, until lightly browned
11. remove from the oven and let cool on the baking sheet for 2 — 3 minutes
12. remove to a cooling rack and cool thoroughly
13. Eat the cookies.