

Russian Imperial Bourbon Aged Stout Gingersnap Cookies

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-imperial-stout-recipe-homebrew-talk>

Ingredients:

- 2 cups flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 8 tablespoons butter room temperature
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1/4 cup molasses
- 3 tablespoons bourbon barrel aged stout beer
- 1 large egg room temperature
- 2 tablespoons sugar smoked bourbon, or regular sugar if unavailable

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 121 grams
3. Cholesterol: 115 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 15 grams
8. Sodium: 960 milligrams
9. Sugar: 68 grams

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