

# Fireball Chocolate Chip Cookies with Walnuts

Adapted from *Bake or Break*



Chocolate Chip Cookies with a splash of Fireball

## Servings: 48

1. Whisk together the flour, baking soda, and salt. Set aside.
2. Using an electric mixer on medium speed, beat the butter, brown sugar, and sugar until light and fluffy. Add the eggs, one at a time, mixing well after each addition. Mix in the bourbon and vanilla.
3. Reduce mixer speed to low. Gradually add the flour mixture, mixing just until combined. Stir in the chocolate chips and walnuts.
4. Cover the dough and refrigerate for at least 2 hours. Or, you can make them immediately.
5. Preheat the oven to 350°F. Line baking sheets with parchment paper or silicone liners.
6. Drop the dough by tablespoonfuls onto the prepared pans (use a 1-tablespoon cookie scoop). Bake, one pan at a time, 10 to 12 minutes or until the edges are browned. Refrigerate the remaining dough between batches.
7. Cool the cookies for 5 minutes on the pans. Then transfer the cookies to wire racks to cool completely.

- 2 1/4 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1 cup unsalted butter, softened
  - 1 cup firmly packed light brown sugar
  - 1/2 cup granulated sugar
  - 2 large eggs
  - 1 1/2 tablespoons Fireball whiskey, or Tennessee Fire
  - 1 teaspoon vanilla extract
  - 1 1/2 cups chocolate chips
  - 1 cup walnuts, chopped
- Yield: 4 dozen cookies**

*Per Serving (excluding unknown items): 134 Calories; 8g Fat (49.4% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 77mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**