



Mini Chocolate Bourbon Bites

Ingredients

½ cup butter or margarine

½ cup packed brown sugar

¼ cup bourbon *

1 cup all-purpose flour

3 tablespoons unsweetened cocoa powder

½ cup miniature semi-sweet chocolate chips

1 slightly beaten egg white

1 cup finely chopped pecans

**Substitutes for bourbon:*

1 Tbsp vanilla + 3 Tbsp water OR

1/4 cup apple juice



Shared by Kristen Kidder, Senior Accounting Technitian



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1. Preheat the oven to 350°F.
2. In a large mixer bowl, beat butter or margarine and sugar with electric mixer on medium speed until fluffy.
3. Add bourbon (or substitute) and beat well.
4. Gradually add flour and cocoa powder, beating till well mixed.
5. Stir in chocolate pieces. Chill 2 hours or till firm enough to handle.
6. Shape dough into 1-inch balls. Roll in egg white, then in nuts.
7. Place on a lightly greased baking sheet.
8. Bake in oven about 12 minutes or till edges are firm (the center will be soft).
9. Cool on baking sheet 1 minute, then continue to cool bites on wire racks.

Makes about 24-30 cookies.