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Butter'brew' Cookies

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BUTTER'BREW' COOKIES

Inspired by the Butter'brew' Mug Cake we created for Wizarding Month 2018. These cookies are super soft! Makes 24.
Cookie #5 | The Great (Semi-Secret) Cookie Quest 2020 | <https://libraryguides.etsu.edu/quest>

Dough

- 10 tbsp Softened Butter
- 1/4 c Granulated Sugar
- 1/2 c Brown Sugar
- 2 Eggs
- 1 Box Butterscotch Instant Pudding Mix (96 g or 2/3 c)
- 1 tsp Baking Soda
- 1/4 tsp Salt
- 1/4 tsp Cinnamon
- 1/8 tsp Nutmeg
- 2 c Flour

Topping

- 1/4 c Brown Sugar

Instructions

1. Preheat oven to 350.
2. Line two cookie sheets with parchment paper.
3. Cream together the butter and sugars.
4. Add the eggs and mix thoroughly.
5. Add pudding mix, baking soda, salt, cinnamon, and nutmeg. Stir to combine.
6. Add in the flour and mix until fully combined.
7. Roll the dough into 24 balls. Roll each ball in the extra brown sugar. Brush off excess.
8. Space the balls 2 inches apart on the cookie sheets.
9. Bake for 12 minutes, cookies will still be soft.
10. Leave on the tray for 5 minutes before moving to cooling rack.

Options: If you'd like your cookies to spread more, try using a full $\frac{3}{4}$ cup of butter.

For more butterscotch flavor, add in 1 cup of butterscotch chips before rolling.

