



The Best Spent Grain Pudding Cookies

Ingredients

- 1 box Instant Pudding Mix
- 1 stick Unsalted Butter
- 3/4 cup Spent Grain (wet, but squeezed slightly)
- 1 cup All-Purpose Flour
- 3/4 cup Brown Sugar
- 1 Egg
- 1 tsp Vanilla Extract
- 1/2 tsp Baking Soda
- 1/4 tsp Salt

Instructions

1. Soften butter and begin to mix in stand mixer at low speed.
2. Slowly add brown sugar, vanilla extract, egg, spent grain, baking soda, salt, pudding mix, and flour, leaving the mixer on.
3. Mix until smooth.
4. Scoop about 1.5 Tbsp of dough per cookie onto parchment paper or lightly greased cookie sheet.
5. Chill in refrigerator for 1 hour.
6. Bake 9-10 minutes at 350°F.
7. Cool on cooling rack for 10 minutes.

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