



## [Whiskey Sour Cookies Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:30 minutes

Cook Time:9 minutes

### Batter Ingredients:

- ½ cup Unsalted Butter, room temperature
- ¾ cup Sugar
- 2 Large Eggs
- 2 cups Flour
- 1½ tsp Baking Powder
- ½ cup Maker's Mark Kentucky Straight Bourbon
- 1 tsp Lemon Extract

### Frosting Ingredients:

- ½ cup Sugar
- ¼ cup Unsalted Butter
- 3 TBSP Maker's Mark Kentucky Straight Bourbon
- 1 tsp Lemon Extract
- 1 cup Confectioners Sugar
- 15 Maraschino Cherries, halved for garnish

### Directions:

- Preheat oven to 400°
- Combine flour and baking powder in a small bowl, set aside.
- Using your mixer, cream butter and sugar together.
- Add eggs, beat well.
- Add half of flour mixture, mix well.
- Add Maker's Mark Kentucky Straight Bourbon to the batter, combine.
- Add the rest of the flour mixture and the lemon extract, mix well.
- Drop by tablespoons 2" apart onto an ungreased cookie sheet.

- Bake at 400° for 9-11 minutes, or until bottoms are lightly brown.
- When you remove the baked cookies from the oven, immediately remove the cookies onto a wire baking rack to cool.
- Allow the cookies to cool completely.
- Prepare the frosting:
  - Melt sugar and butter in a medium sauce pan over low heat, stir until sugar is dissolved.
  - Remove from heat, add the Maker's Mark Kentucky Straight Bourbon (be careful, this will spit and pop).
  - Quickly add the lemon extract and confectioners sugar, stir until smooth.
  - Cool frosting slightly, and frost cookies (leave the frosting in the pot).
  - Garnish frosted cookie immediately with half a maraschino cherry.
  - Allow the frosted cookie to set on a wire rack until frosting is dry.
  - Note: if frosting in the pot hardens too much to spread, return to stove under low heat for a few seconds, stirring until frosting is again spreading consistency

Makes 30 Whiskey Sour Cookies