



PGA Cookies

Yields: 24 cookies

Total time: 30 minutes (4 hours resting)

When you're on the course, we love to end with something sweet, and a great, unique cookie does the trick for us. We love some nutty flavor, and a little chocolate, too, so we built a cookie with our friend Arielle, called the PGA. The acronym stands for Peanuts, Ganache, and Almonds, though it might be mistaken for a professional golf league, too. This cookie tastes like it's made for the pros, but any amateur can make these beauties. You get a little salty crunch from the peanuts, some smoothness from the white chocolate ganache, and the almond extract really rounds out this cookie's game, just like you're putting. Even if you can't putt, this cookie is always a great bet when you're whippin' it up for your favorite players.

Ingredients for the Dough

- 1 C unsalted, browned butter
- $\frac{3}{4}$ C packed brown sugar
- $\frac{3}{4}$ C granulated sugar
- 2 Cold eggs
- 2 Tbsp almond extract
- 1 $\frac{1}{2}$ C all-purpose flour
- 1 C cake flour
- 1 $\frac{1}{2}$ tsp baking soda
- 1 $\frac{1}{2}$ tsp baking powder
- Small pinch of salt
- 1 C finely chopped unsalted peanuts

Directions for Brown Butter

- Cut 2 sticks of butter into cubes, and to pan over low/medium heat and stir slowly over a 10-minute period
- Once it has a golden-brown color and smells nutty, remove into a small bowl and set in the refrigerator for 30-60 minutes until it solidifies again

Directions for Dough

- Add chilled butter and sugars to a mixing stand bowl, and mix on high for 2 minutes
- Add almond extract and cold eggs, mix on medium for another 2 minutes
- In a separate bowl, add all dry ingredients, including peanuts, and mix
- Add all dry ingredients to wet ingredients and mix on medium speed for for 1-2 minutes until evening combined, using a spatula to keep everything within range of the paddle
- Let mixed dough refrigerate for an hour until it isn't sticky
- Roll into 24 golf ball size balls
- Chill the dough for 4 hours so the fats solidify, preventing spreading and letting flavors intensify
- When ready to bake, set oven to 375



- On a parchment paper lined baking sheet, make 4 rows of 3 balls and add to oven while dough is still cold
- Bake for 14 minutes and let them cool

Ingredients for Glaze/Ganache

- 1 ½ C white chocolate chips
- ⅓ C heavy whipping cream

Directions for Glaze/Ganache

- While cookies cool, add the cream to a saucepan, and over medium heat, bring it to a simmer
- Pour chocolate chips in a bowl and add the hot heavy cream to the chips
- Mix with a knife until the chips are completely dissolved (it should be white and runny)
- Let cool until it starts to thicken up
- Drizzle over the cookies using the knife