

## SPENT GRAIN COOKIES

One more reason to Home Brew    by Maureen Basenberg    (November 2010)

Imagine some cookies still warm from the oven – gooey, moist, and sweet. One of the great perks of brewing your own beer is having left over ingredients that are great for other uses. As you know, essentially beer is made from four ingredients: water, malted grain, hops, and yeast. In the process of making beer at home one typically has a few pounds of left over grain. The grain typically has a sweetness to it that makes it a great addition to many recipes where one would use grains like oats.

### **Ingredients**

1 cup butter, softened  
1 cup white sugar  
1 cup packed brown sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 ½ teaspoons ground cinnamon  
3 cups spent grain (put grains in the food processor for 2 minutes)  
1 cup chocolate chips

### **Directions**

Cream together butter, white sugar, and brown sugar.  
Beat in eggs one at a time, and then stir in vanilla.  
Combine flour, baking soda, salt, and cinnamon; stir into creamed mixture.  
Mix in grains and chocolate chips.  
Cover and chill dough for at least one hour.  
Preheat the oven to 375 degrees F.  
Grease cookie sheets.  
Roll the dough into walnut size balls and place 2 inches apart on cookie sheets.  
Bake for 8 to 10 minutes.  
Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack.