



♥ RECIPE

Baileys Chocolate Cookies

Author: Lindsay *Prep Time:* 15 minutes *Cook Time:* 6 minutes

Total Time: 21 minutes *Yield:* 24-26 cookies *Category:* Dessert

Method: Oven *Cuisine:* American

Description

These **Baileys Chocolate Cookies** are so moist, chewy and delicious! They are dipped in white chocolate for an extra special touch and have the perfect blend of Baileys flavor, making them a tasty treat for St. Patrick's Day.

Ingredients

- 3/4 cups butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/4 cup Baileys
- 1 egg
- 1/2 tsp vanilla extract
- 2 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/4 cup cocoa (I use Hershey's Special Dark)
- 1 tsp cornstarch
- 1 1/2 cups white chocolate chips
- sprinkles, optional

Instructions

- 1 Cream butter and sugar together for 5-7 minutes, until light and fluffy.
- 2 Add the Baileys, egg and vanilla and beat until well combined.
- 3 Add the dry ingredients to the wet ingredients and mix until smooth. Dough will be thick.
- 4 Make balls about 1 tbsp in size, press into a little disc (they won't spread much) and place on cookie sheet covered with parchment paper.
- 5 Bake at 350 degrees for 6-7 minutes.

- 6 Allow cookies for to cool for one minute on cookie sheet, then move to a cooling rack to finish cooling.
- 7 When ready to dip cookies in chocolate, melt white chocolate chips in a small bowl in the microwave. Use 30 second increments, to not burn the chocolate.
- 8 Dip cookies, one at a time into the chocolate. Place on parchment paper to dry and apply sprinkles.

Nutrition

Serving Size: 1 Cookie **Calories:** 182 **Sugar:** 12.9 g **Sodium:** 63.8 mg **Fat:** 9.2 g

Carbohydrates: 22.7 g **Protein:** 2.3 g **Cholesterol:** 24.2 mg

Find it online: <https://www.lifeloveandsugar.com/baileys-chocolate-cookies/>