

## Rachel's Favorite Cookies

1 cup (~150 g) dried currants  
~1 cup bourbon (or just enough to cover the currants)  
**\*prepare these in advance!**  
14 tbs (200g) butter  
1/2 cup (100g) brown sugar  
1/2 cup (100g) granulated sugar  
2 eggs  
1 tsp vanilla  
2 tsp currant infused bourbon (from the drained currants)  
1 1/2 cups (240g) all-purpose flour  
1 tsp baking soda  
1 tsp cinnamon  
1/4 tsp nutmeg  
1/2 tsp salt  
3 cups (350g) old fashioned oats  
12 oz dark chocolate (chips or chopped up bar, preferably both)

\*Put the currants in a small container and pour the bourbon over just to cover them. Shake the container when you walk by it for at least 1-2 days or until the currants have soaked up most of the bourbon. I've left containers of currants out soaking for a week and they just get better.

Drain the currants, reserving the extra bourbon. Brown the butter, then pour it into a large bowl or the bowl of a mixer. Add the sugars to the butter and mix until slightly cooled (about 3 minutes). Add the eggs, vanilla and bourbon and beat on high until mostly smooth. Combine flour, baking soda, spices and salt. Add to the wet ingredients and mix well. Add the oats, currants and chocolate to the dough and mix until well combined.

Preheat the oven to 350°F, allowing the cookie dough to rest for 15-20 minutes. Drop dough by the tablespoon onto parchment lined baking sheets. Bake 8-10 minutes then cool on a wire rack.

Use the remaining currant infused bourbon in your coffee or favorite mixed drink and enjoy with the cookies.