

Chocolate Butter Cookies with Stout Buttercream Frosting

Makes 18 – 24 cookies



I have been making these chocolate butter cookies for several years. I traditionally serve them with my family's favorite malted buttercream frosting. The last time I made a batch, my husband was enjoying a delicious bottle of Founders Breakfast Stout. I had a brand new set of OXO's mini beakers sitting close by. Suddenly, just a small taste of his stout found its way into the beaker and then the mixing bowl.

The resulting buttercream was fantastic. The malt powder paired beautifully with the deep flavor of the stout. It was delicious on its own, but when it was piped on the chocolate butter cookies, a new family favorite cookie was born. Don't worry, if you don't have any stout on hand, vanilla extract can be substituted.

8 ounces butter, softened
3/4 cup (144 grams) granulated sugar
1 large egg
1 Tablespoon vanilla extract
1 3/4 cup (210 grams) All-purpose flour
1/2 cup (60 grams) cocoa powder
4 Tablespoons Ovaltine Chocolate Malt powder
2 teaspoons baking powder
1/4 teaspoons sea salt

4 ounces butter, softened
1/2 cup Ovaltine Classic Malt powder
1 1/2 cups (180 grams) powdered sugar
2 Tablespoons stout beer



Using an electric mixer or food processor, cream the butter and sugar until it combines completely and makes a smooth paste. Add the egg and vanilla extract. Mix to combine. Add the flour, cocoa, malt powder, baking soda, and salt to the batter and mix just until combined. Do not overwork as this will result in a dough that is tough instead of delicate.

Remove the dough to a sheet of parchment or waxed paper. Cover with a second sheet of paper. Using a rolling pin, roll the dough into a rectangle approximately 1/4 inch thick. Using rolling pin rings can make the task of rolling out the dough evenly much easier. Refrigerate the dough at least 45 minutes or until firm enough to cut cleanly.

Preheat the oven to 350 degrees Fahrenheit. Line 2 baking sheets with nonstick liners or parchment paper. Remove the dough from the refrigerator and cut into your desired shape. Place the cookies on the prepared baking sheets approximately 1 inch apart.

Bake the cookies in the preheated oven for 14 to 16 minutes or until they are firm to the touch. Do not overbake. Remove from the oven and place trays on wire racks to cool completely.

Note: This dough works very well stored in the freezer. Simply roll the dough between sheets of freezer paper. Once the dough has frozen solid, it can be stored in a freezer bag. When you are ready to bake them, remove the frozen dough and cut into shapes as the oven preheats. Frozen cookies will require an additional 3-5 minutes in the oven, but taste identical to those made from freshly made refrigerated dough.

To make the buttercream, combine softened butter and malt powder using a mixer or food processor. Add stout beer to the butter and mix to incorporate. Slowly add the powdered sugar and mix until the mixture is completely smooth.

Buttercream can be piped or spread on the cookies as soon as they are completely cool.