CookieNip
FLAVORING
A buttery sweet blend of vanilla bean and salted caramel

presents

Sea Salt and Cracked Pepper Butter Cookies

I couldn't believe it until I tried it. Sweet and spicy is a real thing, and a unique flavor profile for a standard butter cookie.

1 cup butter
1 cup sugar
½ cup sour cream
1 tsp. Cookie Nip
2 tsp. freshly cracked pepper
1 tsp. baking soda
3 ½ cups all purpose flour
flaky sea salt to garnish top

Mix all ingredients except flour. Add flour slowly and mix until it forms a soft ball. Roll out the dough and cut with a cookie cutter. Sprinkle sea salt on top of the cooi8es. Bake for 12 minutes on 350. If you are not a fan of salt, you can leave it off. Also, I like to zest an orange into half of the dough to have completely new flavor profile that is citrus and pepper!