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Ohio Travel Treasures, LLC

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The following recipes were donated to us by various Chefs at some of the most distinguished restaurants in the country and in some cases, (the world). They are a gift to you, as a way of saying thank you for continuing to utilize Ohio Travel Treasures for your Group Travel needs. This is one more way that:

We create memories...One Tour at a time.

The Story...

I'd like to introduce you to *Missy Hillock* with *Chateau Bourbon*. *CB* is a premiere B&B in Louisville. She uses *Evan Williams* in many of the items she cooks from scratch for her guests. She has graciously shared a recipe for you to enjoy!

Missy is the brainchild behind *Chateau Bourbon* and has worked hard to make her dream come to life. She has always had a passion for travel and during her adventures became convinced that she would end up hosting travelers in her own lodging business someday. Missy is a smart, silly, charismatic woman who has a personality very much suited for an innkeeper. As a doctoral-level psychologist, she naturally understands and connects with people. Though she runs a tight ship, she puts her heart and soul into her role as owner, chef & primary innkeeper. We pretty much call her the "hostess with the mostest"!

This recipe can be enjoyed on the following tours:

“Bats, Hats and Bourbon Vats”

“Prohibition Trail and Tales”

The Recipe...

CHATEAU BOURBON'S BOURBON CARAMEL OATMEAL COOKIES

Makes 12 large cookies

INGREDIENTS

- ◆ 1 stick unsalted butter, room temperature
- ◆ ½ cup brown sugar, packed
- ◆ 1/3 cup sugar
- ◆ 1 egg
- ◆ 1 oz bourbon
- ◆ ½ tsp vanilla
- ◆ 1¼ cup flour
- ◆ 1¼ cup oats
- ◆ 1 tsp salt, divided
- ◆ ½ tsp baking soda
- ◆ ½ cup chocolate chips
- ◆ ½ cup chopped pecans
- ◆ Bourbon caramel (whisk together ½ cup caramel sauce + 1 Tbsp bourbon)



INSTRUCTIONS

1. Preheat oven to 350° F. Line a baking sheet with parchment paper or a silicone baking sheet.
2. In a large bowl, combine butter with the sugars and beat on medium speed until well combined, 2-3 minutes.
3. Add the egg, vanilla & bourbon and beat until incorporated.
4. In a separate bowl, combine the flour, oats, salt & baking soda. Whisk to combine, then slowly add into the dough, mixing on low until dough forms.
5. Before the dough thickens, add the chocolate chips, chopped nuts & bourbon caramel. Mix until incorporated.
6. Scoop dough using a large ice cream scoop and place on a sheet pan 2in apart.
7. Bake for 11 minutes (center should be slightly under baked). Allow to cool on the baking sheet for 5-10 minutes before transferring to a wire rack to cool. ENJOY!