**Dark Horse Cookies**

**Sifted cookie base – creates a flour part and an oat/almond meal part**

Use a fine sifter to separate approximately 226 grams of cookie base into separate components. Use a fine strainer/sifter and fingers or spatula.

You should end up with:

180 grams of flour mix (It’s okay if some of the finer almond meal ends up in this part)

46 grams oat/almond part

**Spice mix**

1-1/2 tsp. ground nutmeg

½ tsp. ground allspice

½ tsp. ground cloves

**Caramelized onion/garlic mixture**

1 medium yellow onion diced fine

1 garlic clove, minced

2 tbsp. unsalted butter

3 tbsp. water

½ tsp. kosher salt

**Roasted sweet potato mixture**

1large sweet potato – 1-1/4 pound or larger (Jewel, Garnet, or similar), peeled and cut into approx. 1 in. cubes

2-3 tbsp. olive oil

**Browned butter**

1-1/2 cups unsalted butter

3 tbsp. water

**Recipe ingredients**

180 grams of cookie base flour

84 grams cornstarch

1/2 tsp. kosher salt

¾ tsp. spice mix (see recipe)

40 grams crystalized ginger finely diced

40 grams dried apricots finely diced

46 grams of cookie base oat/almond meal

64 grams apple cider

256 grams browned butter, softened (see recipe)

78 grams fine maple sugar

1/8 tsp. almond extract

1 tbsp. Kirshwasser

128 grams of roasted sweet potatoes

112 grams Gruyère

60 grams caramelized onion/garlic mix (see recipe, okay if you’re a little short)

2 tsp. fresh thyme

1 tbsp. lemon zest

**Spice mix**

(Enough for 2 batches of cookies)

Mix ground nutmeg, allspice, and cloves. Set aside.

**Caramelized onion/garlic mixture** (takes about 30-45 minutes)

Heat a cast iron or heavy bottomed pan over medium heat. Melt butter. Spread finely diced onions in the pan. Stir every few minutes. If the onion is browning or burning, turn the heat down. The goal is to slowly caramelize the sugars. After about 15 minutes, add 1-1/2 tbsp. of water to the pan and stir. When the onion mixture is getting the color of caramel, add the minced garlic and stir for 1-2 minutes. Remove from the heat, add the remaining 1-1/2 tbsp. water. Stir for another minute. Place the mixture in a bowl to cool.

**Roasted sweet potato mix** (enough for 2 batches)

1. Preheat oven to 375.
2. In a large bowl, toss the sweet potatoes with the olive oil
3. Place the sweet potatoes on a baking sheet in a single layer and roast for 30-45 minutes, stirring them every 10-15 minutes. Some of them should be very lightly browned. They’re done when you can easily smash them with a fork. Remove from the oven when done and set aside to cool.
4. Place the cooled sweet potatoes in a bowl and mash with a fork or potato masher.

**Browned Butter**

1. In a small bowl stir together flour, cornstarch, rosemary, and salt. Set aside.
2. In a large bowl, beat butter with a hand mixer for 30 seconds or until fluffy. Add the powdered sugar and almond extract and beat again.
3. Beat in as much of the flower mixture into the butter mixture as you can with the mixer. Work the rest in with a wooden spoon.
4. Collect the dough into a disc and wrap in plastic wrap. Refrigerate one hour.
5. Preheat oven to 325 degrees and line a baking sheet with parchment paper. Remove dough from fridge and form into about 16 balls, placing them 2 inches apart on the baking sheet. Press a divot into each cookie with your thumb or a spoon and fill in with a little apricot jam.
6. Bake about 14 minutes. Cool, then sprinkle with additional powdered sugar.

**Instructions**

1. In a small Pyrex measuring cup, place cookie base oat/almond meal and apple cider. Cover and microwave for 2 minutes, stirring after the first minute. Remove and let cool completely.
2. In a medium bowl, stir together cookie base flour, cornstarch, ¾ tsp. spice mix, thyme, salt, lemon zest.
3. In a mixer bowl, beat butter for 30 seconds to 1 minute until fluffy. Add the maple sugar, almond extract, Kirshwasser, roasted sweet potatoes, Gruyere, crystalized ginger, dried apricots, and caramelized onion/garlic mixture. Mix for another 30 seconds to 1 minute until fully incorporated.
4. On low speed, beat the flour mixture into the butter mixture. Work in by hand with a stiff spatula or wood spoon if needed.
5. Cover the bowl and refrigerate for 1 hour.
6. Preheat the oven to 325 degrees. Line a baking sheet with parchment paper. Remove the dough from the fridge and form 12 1” balls. Place 2 inches apart on the baking sheet. Gently press down to slightly flatten dough.
7. Bake about 12-13 minutes until golden brown on the bottom. Remove from the oven. Let cool on the pan for 5 minutes. Very gently move the cookies (they’ll be very soft) to a cooling rack and let cool completely.
8. Repeat making dough balls and baking for remaining dough.