

Chewy Chocolate

WALNUT COOKIES

Ingredients:

1½ cups all-purpose flour	¾ cup brown sugar
1 cup butter, softened	¾ tsp baking powder
½ cup cocoa powder, sifted	¾ cup chopped walnuts
½ cup granulated sugar	½ tsp salt
2 tsp vanilla extract	2 egg replacers (prepared as package instructs)

Directions:

1. Pre-heat oven to 350°. Prepare baking sheet with a silicone mat or parchment paper.
2. Using a mixer or whisk, cream the softened butter with both granulated and brown sugar. Add vanilla and egg replacer (egg replacers may be substituted with two egg yolks) and whisk to combine.
3. Sift the cocoa powder, flour, baking powder and salt into the butter, sugar mixture.
4. Use a wood spoon to mix until combined. Stir in chopped walnuts.
5. Using a spoon or cookie scoop, scoop dough onto the prepared pan. These cookies will spread some, so don't place them too close together.
6. Bake for 12 minutes or until dry on top.
7. Allow cookies to cool on the pan for a few minutes before transferring to cooling rack.
8. Enjoy!

Notes

- You may substitute 2 egg yolks for the 2 egg replacers.
- Get creative with the mix-ins! Try mini marshmallows, chocolate chips or dried cherries.