

# **Spiced chocolate walnut cookies**

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The holidays are a time for nostalgia and sweet indulgence, and what better way to capture the seasons magic than spiced chocolate walnut cookies. These rich , flavorful treats combine the warmth of holiday spices, the crunch of walnuts, and the decadence of chocolate, creating a cookie that feels as comforting as a crackling fire on a cold winter night.

Perfect for cookie exchange, dessert platters or enjoying with your favorite warm drink. These cookies are a holiday essential you will want to make more often than just the holiday season.

## **Tips when you make these spiced chocolate walnut cookies**

1. Use fresh spices: Spices lose potency after some time. Fresh cinnamon, nutmeg and cloves deliver the best flavor.
2. Measure carefully: Avoid dense cookies by properly measuring the flour- don't pack it !
3. Chill the dough: Refrigerate the dough to prevent spreading and deepen flavors
4. Don't overbake: pull the cookies when the edges are set but the centers look slightly soft- they will firm up as they cool

5. Storing the cookies: Keep cookies soft by storing them with a slice of bread in an airtight container, or they can be frozen and thawed out when you are ready to serve. Follow this simple tips for cookies that are perfectly chewy, spicy and irresistible!!!!

## Ingredients

- 1 stick of butter at room temperature
- 1 1/2 cups sugar
- 2 eggs
- 1 Tbsp. vanilla
- 2 1/2 cups flour
- 1/3 cup unsweetened chocolate cocoa
- 1 cup chopped walnuts
- 1 Tsp. each cinnamon + nutmeg + cloves
- 1 Tsp. baking powder
- 1 Tsp. baking soda
- 1 cup powder sugar

## Instructions

1. Pre heat your oven to 375-degrees
2. In a bowl cream together the butter and sugar until light and fluffy.
3. Add in the vanilla and egg and mix until well combined
4. Mix the flour with the baking powder, baking soda, cinnamon, nutmeg, cloves and cocoa powder
5. Add the flour mixture to the egg mixture and mix until well mixed. Then mix in the walnuts.
6. Roll the cookie dough into tablespoon size balls. Roll in the powder sugar
7. bake on a parchment lined cookie sheet for 10 -12 minutes. ENJOY!!!