

Chocolate Walnut Clusters

Ingredients:

3 ounces of unsweetened baking chocolate

1/4 pound of butter (1 stick)

1 cup of sugar

1 Tablespoon of vanilla

2 eggs

1 cup of flour

1/2 teaspoon of baking powder

1 teaspoon of salt

3 cups of walnuts, chopped



Instructions:

Preheat oven to 350°F . Cream butter, sugar and melted chocolate in a large mixing bowl. I use Baker's brand unsweetened 100% cacao chocolate. Add vanilla and eggs. Mix well. In a separate bowl, sift flour, baking powder and salt. Add dry ingredients and mix well. Add walnuts last and mix until just incorporated into batter. On a greased and floured cookie sheet or Silpat baking mat use a tablespoon to spoon 15 cookies per sheet. Bake 10-12 minutes. Remove when cookie surface is dry and let cool on cookie sheet.

Makes 30 cookies