

Walnut Cookies II

Savannah · 29/09/2024



Prep Time

22 mins

Difficult

Medium

Servings

12

Description

I invented this recipe last year and my family continues to beg for more. If you like you can substitute pecans for the walnuts.

Ingredients

- 1 ¼ cups all-purpose flour - ½ cup white sugar - ½ cup packed brown sugar - ¼ teaspoon baking soda - 1 egg - 1 teaspoon vanilla extract - ½ cup butter
- softened - ¾ cup chopped walnuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a medium bowl
2. stir together the flour
3. white sugar
4. brown sugar
5. and baking soda. Add the egg
6. vanilla
7. and butter; mix until dough forms. Stir in the chopped walnuts. Roll dough into 1 inch balls and place 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven
8. until the edges are golden brown. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.