WINTER CHOCOLATE SNOWSTORM COOKIES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 18 cookies

1 cup & 2 tablespoons flour
½ teaspoon salt
½ teaspoon baking soda
1 stick butter, softened
½ cup granulated sugar
½ cup packed brown sugar
1 large egg, beaten
½ tablespoon vanilla
¼ cup unsweetened cocoa
¾ cup chocolate chips
½ cup chopped walnuts, optional
¼ cup powdered sugar in shaker

Directions:

- Preheat oven to 375 degrees F
- In a bowl, stir together flour, salt, and baking soda
- In another large bowl, stir together butter, granulated sugar, brown sugar, eggs, vanilla, and cocoa
- Gradually stir flour mixture into butter mixture and mix until combined
- Add in chocolate chips and walnuts and stir until evenly distributed
- Drop dough by tablespoonfuls onto greased baking sheets and bake about 10 minutes
- Cool on a baking rack
- Lightly dust cookies with powdered sugar