

Chocolate Chip Cookies with Warm Spices

Adapted from an online recipe



Servings: 56

1. Preheat oven to 350°F. Use parchment paper if you prefer on the baking pans.
2. In a bowl combine dry ingredients: flour, baking powder, cinnamon, ginger, salt, allspice, and nutmeg. Set aside.
3. Using an electric mixer or stand mixer on medium speed, beat the butter, brown sugar, and white sugar until light and fluffy. Add eggs, one at a time, mixing well after each addition. Add vanilla and mix until combined.
4. Reduce mixer speed to low. Gradually add the dry ingredients, mixing just until combined. Stir in the chocolate and nuts.
5. Drop dough by tablespoonfuls (I use a cookie scoop) onto the prepared pans. Bake 12 to 14 minutes, or until lightly browned.
6. Cool cookies on the pans for 5 minutes, then transfer the cookies to a wire rack to cool completely. Package into sealed containers and freeze, or eat within a few days.

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
1 cup unsalted butter, softened to room temperature
1 cup brown sugar (may use half substitute sugar, if desired)
1/3 cup granulated sugar (may use half alternate sugar, if desired)
2 teaspoons vanilla extract
2 large eggs
6 ounces semisweet chocolate, chopped (not chocolate chips)
1 cup walnuts, diced

Per Serving (excluding unknown items): 105 Calories; 7g Fat (57.9% calories from fat); 1g Protein; 10g Carbohydrate; 1g Dietary Fiber; 15mg Cholesterol; 58mg Sodium; 6g Total Sugars; trace Vitamin D; 15mg Calcium; trace Iron; 43mg Potassium; 36mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com