
Walnut-Black Pepper Cookies

James Beard Foundation - This recipe is adapted from *Cooking with Italian Grandmothers* by Jessica Theroux.



1/2 cup unsalted butter, softened
3 tablespoons sugar
3/4 teaspoon freshly ground black pepper (don't skimp - it needs all of it)
A pinch of salt
3 tablespoons dark honey, such as wildflower or chestnut
1 cup walnuts (4 ounces) pounded or coarsely ground
1 cup all-purpose flour
Granulated sugar for sprinkling the cookies

Per Serving (excluding unknown items): 132 Calories; 9g Fat (60.0% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 14mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 18

1. Preheat the oven to 300°F. Line a baking sheet with parchment paper.
2. Cream the butter with the sugar until light and fluffy. If the honey isn't liquid, heat briefly in the microwave so it is pour-able. Add the black pepper, pinch of salt, and honey; mix to incorporate. Add the nuts and flour, and mix with the electric mixer until the dough forms moist clumps, a few minutes.
3. Roll large teaspoonfuls of the batter between your clean hands to make little balls. Place the balls on the baking sheet, and press down on them twice with the tines of a fork to make a crosshatch pattern. Sprinkle with a little bit of granulated sugar or sugar sprinkles.
4. Bake the cookies for 25 minutes, or until their bottoms have turned golden-nutty brown. Set aside to cool.