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by The Bakealogue

Brownie walnut cookies



Ingredients

All Purpose Flour: 1 cup
Unsalted Butter (at room temperature): 1/4 cup or 65 grams
Caster Sugar: 1 cup
Chocolate Chips or any chocolate of your choice: 3 oz or 1/2 cup
Eggs: 2
Vanilla essence: 1 tsp
Baking powder: 1 tsp
Walnuts (chopped): 1/2 cup
Icing Sugar: to sprinkle

Preparation

1. Using the double boiler method, melt the chocolate chips and butter over low heat and set aside to cool.
2. In a bowl, whisk together the caster sugar and eggs until it forms a creamy mixture.
3. Add the eggs (one at a time) followed by the vanilla essence and mix again.
4. Once the melted chocolate has cooled add that to the batter.
5. In a separate bowl, sift together the flour and baking powder. Add the chopped walnuts and mix together with the help of a spoon.
6. Add the flour mixture to the batter and beat again until all ingredients are well-combined.
7. The dough will look more like a batter. Refrigerate for atleast 2 hours to prevent the cookies from spreading too much while baking.
8. Pre-heat your oven to 180 degrees Celsius and line your baking tray with parchment paper.
9. Use a cookie scoop (or ice-cream scoop would work just as well), to place equal sized cookies on your baking tray.
10. Bake for approximately 15 minutes or until the edges of the cookie turn hard.
11. Allow the cookies to cool on baking tray for approximately 5 – 10 minutes and then transfer them to your wire rack to cool completely.
12. Once the cookies have cooled, sprinkle with icing sugar (optional).

Cooks Note

The Bakealogue is all about sharing baking experiences .. whether it's recipes, books, tutorials, gadgets or reviews ... it's all about baking!

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