



## Black Walnut & White Chip Cookies

1 cup (2 sticks) margarine, softened

$\frac{1}{2}$  tsp baking soda

1  $\frac{1}{2}$  cups granulated sugar

1 tsp salt

1 cup brown sugar, packed

1 cup Classic White Chips

2 eggs, room temperature

$\frac{1}{2}$  cup chopped Black Walnuts

1  $\frac{1}{2}$  tsp vanilla extract

3 cups unsifted flour

Preheat oven to 350°F. Mix margarine, sugars and salt until it forms a fluffy consistency. Add vanilla and eggs and beat well. Blend in flour and baking soda. Stir in nuts and white chips. Drop by teaspoon onto parchment lined cookie/baking sheets. Bake for 10-13 minutes. | Yield: 5 dozen cookies. \*Credit to Ghirardelli for the basic recipe.\* This has been edited to reflect substitutions of the original Macadamia nuts to Black Walnuts, butter with margarine and reduced 2 cups to 1 cup of white chips.