

## Maple Black Walnut Cookies

Black walnuts have a pungent flavor. If you substitute milder English walnuts, you can increase the amount of chopped nuts in this recipe.

If you harvest black walnuts from the wild, remove the green or brown outer hull, and crack the shell with a vice or hammer on a very hard surface. Pull the nutmeats out with a pick.



## Ingredients

- ½ cups butter, softened
- ¼ cups finely chopped Black Walnuts
- 1 pinch salt
- 1 teaspoon vanilla extract
- 1 tablespoon pure Maple Syrup – available at farm markets, or check area nature centers that offer maple syrup programming
- 1 cup flour
- 1 cup confectioner's sugar, For rolling cookies in after they are baked
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- Preheat oven to 350 degrees.

Mix all ingredients together (except the confectioner's sugar) in the order given. Roll into walnut-sized balls and place on a parchment-lined baking sheet. (These will not rise or puff when baking so they can be placed quite close together on the baking sheet.)

Bake for 12-15 minutes, or until their bottoms start to turn golden.

Let cool for just a few minutes, then roll cookies in a small bowl of confectioner's sugar while they are still warm.

Makes about 2 dozen cookies.