

Coffee House Cookies

Indulge in a giant decadent cookie and a cup of
The Pampered Chef's Good Company™ Coffee.

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter or margarine, softened
- 3/4 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup coarsely chopped walnuts or pecans, divided
- 1 cup semi-sweet chocolate chunks, divided
- 2 bars (1.5-2 ounces each) favorite chocolate candy (see Cook's Tip)

1. Preheat oven to 350°F. Combine flour, baking soda and salt in **Small Batter Bowl**; mix well. In **Classic Batter Bowl**, beat butter and brown sugar until creamy. Add egg and vanilla; beat well. Gradually beat in flour mixture.
2. Stir 2/3 cup of the nuts and 2/3 cup of the chocolate chunks into dough. Cut candy bars into small pieces, about the size of chocolate chunks; set aside.
3. Using **Large Scoop**, drop 6 level scoops of dough, 3 inches apart, onto **Rectangle Stone**. (Cookies will spread while baking.) Flatten scoops slightly with palm of hand. Lightly press half of the remaining nuts, chocolate and candy into tops of cookies.

4. Bake 14-16 minutes or until cookies are almost set. (Centers will be soft. Do not overbake.) Cool 7 minutes on **Baking Stone**. Using **Large Serving Spatula**, remove cookies to **Nonstick Cooling Rack**. Cool completely. Repeat with remaining dough.

Yield: 1 dozen cookies

Nutrients per serving (1 cookie): Calories 360, Total Fat 20 g, Saturated Fat 6 g, Cholesterol 40 mg, Carbohydrate 40 g, Protein 5 g, Sodium 210 mg, Fiber 2 g
Diabetic exchanges per serving (1 cookie): 2 Starch, 1 Fruit, 3 1/2 Fat (3 Carb, 3 1/2 Fat)

Variation: Coffee House Bar Cookies:

Double all ingredients and use 1 package (11.5 ounces) semi-sweet chocolate chunks. Prepare dough as recipe directs, stirring 1 1/3 cups of the chopped nuts and 1 1/3 cups of the chocolate chunks into dough. Using **Large Spreader**, spread dough in **Stoneware Bar Pan**. Lightly press remaining ingredients into top of dough. Bake at 350°F for 20-23 minutes or until golden brown. Cool completely in pan. Cut into bars.

Yield: 32 bars

Kitchen Tips

Prep time: 30 minutes
Bake time: 14-16 minutes per batch
Cool time: 30 minutes

Cook's Tips

▲ Chocolate candy bars with nougat and caramel or nuts are favorite choices for this cookie. Also delicious are chocolate covered peppermint patties, chocolate covered caramels and chocolate peanut butter cups. Use 2 packages (1.5-2.0 ounces each).

▲ To soften butter, let it stand at room temperature about 45 minutes. It should be softened, yet still firm. Using butter that is too soft will cause cookies to spread.