

## **WINTER CHOCOLATE SNOWSTORM COOKIES**

By: Simply Creative Chef Rob Scott

### **Ingredients:**

Yields 18 cookies

1 cup & 2 tablespoons flour  
½ teaspoon salt  
½ teaspoon baking soda  
1 stick butter, softened  
½ cup granulated sugar  
½ cup packed brown sugar  
1 large egg, beaten  
½ tablespoon vanilla  
¼ cup unsweetened cocoa  
¾ cup chocolate chips  
½ cup chopped walnuts, optional  
¼ cup powdered sugar in shaker

### **Directions:**

- Preheat oven to 375 degrees F
- In a bowl, stir together flour, salt, and baking soda
- In another large bowl, stir together butter, granulated sugar, brown sugar, eggs, vanilla, and cocoa
- Gradually stir flour mixture into butter mixture and mix until combined
- Add in chocolate chips and walnuts and stir until evenly distributed
- Drop dough by tablespoonfuls onto greased baking sheets and bake about 10 minutes
- Cool on a baking rack
- Lightly dust cookies with powdered sugar