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