

Maple Walnut Cookies - S

Molasses, maple and walnut – these cookies provide flavor upon flavor! Such an amazing combination for the taste buds. It's a classic cookie delivering classic deliciousness!

Makes 12 Cookies

INGREDIENTS:

- 1 1/4 cups TH Cookie Mix
- 4 Tbs softened or melted butter (for dairy-free use 4 Tbs coconut oil and a pinch of TH Mineral Salt)
- 1 egg
- 1 tsp black strap molasses
- 1 tsp TH Natural Burst Maple Extract
- 1 tsp TH Natural Burst Vanilla Extract
- 1/2 cup chopped walnuts

DIRECTIONS:

- 1. Preheat oven to 350°F.
- 2. Whisk together melted butter (or coconut oil for DF), eggs, molasses, and extracts.
- 3. Add TH Cookie Mix and blend well. Stir in chopped walnuts.
- 4. Drop by rounded tablespoons onto a parchment-lined cooking sheet or silicone cookie mat and roll the dough into small balls. Flatten slightly with your hand or small piece of parchment paper.
- 5. Bake at 350°F for 10-12 minutes.

A TRIM HEALTHY EXPERIENCE