

Chocolate Cookies



Rated: ★★★★★

Submitted By: Nancy Dorman

Photo By: Live, Laugh, Love, Cook

Servings: 12

"My grandmother used to make these and what a favorite they are. As I type this recipe, I see her handwriting and remember those good ole days! These are a delicate, cake like cookie with chocolate frosting. The nuts are optional, if you like them add them. Pecans or peanuts taste just as great as walnuts do."

INGREDIENTS:

1 cup packed brown sugar	1 cup chopped walnuts (optional)
1/2 cup shortening	1/4 teaspoon baking soda
2 (1 ounce) squares unsweetened chocolate, melted	1/2 teaspoon salt
1 egg	1 teaspoon vanilla extract
1/2 cup buttermilk	1 1/2 cups cake flour

DIRECTIONS:

1. Preheat oven to 350 degrees F (180 degrees C).
2. Cream brown sugar, shortening, melted chocolate, egg and buttermilk.
3. Add dry ingredients and beat until smooth.
4. Drop onto greased cookie sheet and bake for 12 to 15 minutes. Ice with Chocolate Cookie Buttercream Frosting when still warm but not hot.