



WALNUT COOKIES

Trefethen

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Recipe by Brigitte Cusimano, Mother of Joe Cusimano, Trefethen Vice President of Sales

INGREDIENTS

8 oz Trefethen walnuts
3/4 cup dark brown sugar, packed
1 egg white
1 tsp ground clove
1 Tbsp all-purpose flour
fleur de sel (kosher salt is fine)

PROCEDURE

1. Preheat oven to 350F. In a food processor, pulse walnuts until they are ground small but not a powder. Combine all ingredients in a bowl and mix until the egg white is well incorporated.
2. Prepare a cookie sheet with either a silicon baking mat or parchment paper. Using a small scoop, shape dough into small balls on the cookie sheet. Sprinkle each dough ball with a couple flakes of fleur de sel. Bake for 15 minutes. Remove from oven and let cool on a wire rack. Enjoy!