



## Cocoa Walnut Butter Bites

 *PG Tested*

Every cookie platter needs something chocolate. My kids used to call these cookies “fudgies.”

1 cup all-purpose flour

½ cup natural or Dutch-processed cocoa

¼ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon fine salt

6 tablespoons unsalted butter, at room temperature

2 tablespoons vegetable shortening

½ cup packed brown sugar

½ cup granulated sugar

1 large egg

1 teaspoon vanilla

¾ cup chopped walnuts

**Preheat** oven to 350 degrees. Line 2 baking sheets with parchment paper. In a medium mixing bowl, combine flour, cocoa, baking powder, baking soda and salt. Mix thoroughly with a whisk.

**In** a large mixing bowl, beat the butter and shortening on medium speed until creamy. Add the sugars until well-combined. Beat in the egg and vanilla. Mix in the flour mixture until just combined; mix in the nuts.

**Drop** heaping teaspoonfuls of batter about 1½ inches apart on the prepared baking sheets. Bake for 10 to 12 minutes. The cookies will puff up and then settle down slightly when done. Cool on the baking sheets for 2 minutes. With a metal spatula, transfer the cookies to a rack to cool completely.

**Makes** about 48 cookies.

— Alice Medrich