

CRISPY WALNUT CHOCOLATE CHIP COOKIES

- 1 large egg
- 1/2 cup (1stick) butter, melted
- 1 box **TSG Apple Cake Mix**
- 1 cup toasted walnuts, finely diced
- 1 tsp cinnamon (optional)
- 1/3-1/2 cup chocolate chips

1. Heat oven to 375°
2. Beat egg in a medium-small bowl with a whisk. Pour melted butter into bowl and continue to whisk until blended.
3. In a larger bowl, stir together apple cake mix, walnuts, and if desired, cinnamon. Add egg-butter mixture and stir until mixed. Dough will be very thick.
4. Form dough into 1-1/4" balls and place on ungreased sheet pans 3" apart. (12 per 12 X 17 pan). Gently flatten each ball to 2" diameter, no larger.
5. Place 3 - 5 chocolate chips on each cookie, pressing chips in gently.
6. Bake 12-14 mins, or until lightly browned. Cool in pans 5 mins then transfer to wire racks. Repeat with remaining dough

Makes 30 cookies