



THE
LITTLE FRENCH BAKERY

VALENTINE COOKIES

Preheat oven to 300 degrees F.

In a stand mixer, at medium speed, for 4 minutes, cream

½ pound Butter, softened

2 cups Dark Brown Sugar

When light and fluffy, scrape down the sides of the bowl and blend in:

2 teaspoons Vanilla Extract

1 Tablespoon Dark Rum (we use Myer's)

2 Eggs

When thoroughly blended, add:

4 cups All-purpose Flour (we use King Arthur)

½ teaspoon Salt

1 ½ teaspoon Baking Soda

Start on low speed, slowly increasing to medium-high.

When dry ingredients are completely mixed in, add:

2 cups Semi-sweet Chocolate Chips (we use Ghirardelli)

1 cup Walnut pieces

1 cup Pecan pieces

Drop cookie dough onto parchment paper-lined baking sheets (about 1 ½ Tablespoons).

Bake for 25 – 30 minutes, according to your preference.

Recipe from: www.createamazingmeals.com