

The Flour Nut

Walnut Mudslide Cookies

A chocolaty brownie-like cookie with a bit of a chewy outer crust and a soft interior.

Converted to gluten-free from a recipe by Chocolate & Zucchini. www.chocolateandzucchini.com

Yields 24 cookies

Ingredients:

2 ¼ C Dark chocolate chips – divided

½ C Walnuts – rough chopped

2/3 C Maple sugar

2 ½ Tbsp Unsalted butter – softened

1 Tbsp Maple syrup

2 Free range organic Eggs

½ C *The Flour Nut* Almond Flour

1 Tsp Baking powder

½ Tsp Sea salt



- Line an 8 x 11" baking pan with parchment paper.
- In a small bowl combine 1 C chocolate with the walnuts. Set aside.
- In a separate bowl combine the almond flour, baking powder, and salt. Stir to combine.
- In a double boiler, slowly melt 1¼ C chocolate until smooth – stirring regularly. Once melted, remove from heat and set aside.
- To the bowl of an electric mixer, add the butter and maple sugar. Beat for a few minutes until combined well. Stream in the maple syrup and continue mixing. Add eggs one at a time and continue mixing. Add the flour mixture and mix to combine. Add the melted chocolate, mix until just combined.
- By hand mix the chocolate and walnuts into the batter. Combine well.
- Pour the batter into your prepared baking pan and spread with a spatula.
- Refrigerate for 20-30 minutes or until firm.
- Meanwhile preheat oven to 375°F. Line a cookie sheet with parchment paper.
- Remove the dough from the refrigerator. Slide the parchment paper and dough on to a cutting board.
- Cut the dough into 24 pieces. With your hands form each piece into a rounded cookie. Place each cookie on cookie sheet.
- Bake for 15 minutes.
- If you don't want to make all 24 cookies at once you can freeze some. Once you form them into round cookies, place them in a freezer container and freeze for later. You can bake directly from freezer for an additional minute.
- Enjoy!

Healthy Never Tasted So Good!

Gluten-Free & Nutritious

The Flour Nut, LLC

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603.542.6819