

# Black Walnut Cookies

## Ingredients

1 cup butter or margarine  
1 cup dark brown sugar  
1 large egg  
1/2 teaspoon baking soda  
1 teaspoon maple flavoring  
2 cups all-purpose flour  
1 teaspoon baking powder  
1 1/2 cups chopped black walnuts

## Directions

Beat together butter and sugar until creamy. Beat in egg and add maple flavoring. Add in flour and baking soda, then add baking powder dissolved in a couple drops of water. Add nuts and mix well. Divide dough into thirds and roll into logs. Refrigerate until firm (about 1 hour.) Preheat oven to 400 degrees F (205 degrees C). Slice logs into thin cookies. Bake for 9 minutes or until light brown in color.