

# BROWNIE COOKIES with WALNUTS and CHOCOLATE CHIPS

SERVES: 28 | SERVING SIZE: 1 cookie | PREP: 10 minutes | READY: 20 minutes

## INGREDIENTS

- Parchment paper or vegetable oil cooking spray
- 1 (18.3 ounce) box fudge brownie mix
- 1/4 cup white whole-wheat flour
- 2 teaspoons instant espresso coffee (optional)
- 1/4 cup neutral oil, such as canola or vegetable oil
- 2 large eggs
- 2 tablespoons water
- 2/3 cup walnut halves, chopped
- 1/2 cup chocolate chips



## DIRECTIONS

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper or spray with cooking spray.

In a large bowl, combine brownie mix, flour, and instant espresso coffee (if desired) and stir to combine. Add oil, eggs, and water to brownie mixture and stir to combine. Add walnuts and chocolate chips to batter and stir to incorporate.

Using a 3/4-ounce scoop (#40) or tablespoon measure, drop dough onto prepared baking sheet, placing 3 1/2 inches apart (baked cookies will be about 2 to 2 1/2 inches in diameter). Bake for 10 to 12 minutes. Remove from oven and allow to cool on baking sheet for 3 to 4 minutes. Transfer cookies to a wire rack and allow cookies to cool. Recipe yields 28 cookies.

## NUTRITION INFORMATION PER SERVING

133 calories, 5.5 g total fat, 1 g saturated fat, 0 g trans fat, 13 mg cholesterol, 61 mg sodium, 20 g total carbohydrate, 1 g dietary fiber, 13 g total sugars, 13 g added sugars, 2 g protein, 0 mcg (0%) vitamin D, 2 mg (0%) calcium, 1 mg (6%) iron, 60 mg (2%) potassium

