

RECIPE CARD

Nut Butter Cookies/Nuts & Berries Cocktail

RECIPE NAME

1 dozen cookies

YIELD

10 min

PREP TIME

10-12 min

TIME TO COOK

NOTES

INGREDIENTS

Cookies

½ cup butter
¼ cup brown sugar
1 egg, separated
1 cup flour (all purpose or almond)
½ cup nuts, finely chopped (walnuts or pecans work best)
Candied cherries

Cocktail

1 oz Chambord raspberry liqueur
1 oz Frangelico
2 oz half and half
Ice

PROCEDURE

Cookies

Cream together butter, brown sugar, and egg yolk. Once mixed well, add in flour until blended, then make small balls of dough.

Roll the dough balls in the egg white, then roll into chopped nuts & place on greased cookie sheet, making a small indentation in the middle of the cookie.

Bake at 350 deg for 10-12 minutes, until lightly browned. Remove from oven and place a piece of candied cherry in the middle. (can also use chocolate pieces)

Cocktail

Combine all liquids, pour over ice, and enjoy!