

## **Kirkland Signature Walnut Chocolate Chip Cookies**

Makes 36 servings

## **Ingredients:**

- 1 cup unsalted butter, softened
- 1 cup dark brown sugar
- 1 cup sugar
- 2 eggs
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 3/4 cup Kirkland Signature Walnuts, chopped
- 1 cup Kirkland Signature Chocolate Chips

## Instructions:

Preheat oven to 350 F. Line a baking sheet with parchment paper. In a large bowl with a hand mixer, cream butter, brown sugar and sugar. Add eggs. Beat until fluffy. Add baking soda, salt, baking powder, vanilla and flour. Mix until incorporated. Fold in Kirkland Signature<sup>™</sup> Walnuts and Kirkland Signature Chocolate Chips. Form cookie dough into balls. Place on the prepared baking sheet. Bake for 8 to 10 minutes. Allow cookies to cool on a pan for a few minutes before transferring to a cooling rack.

Tip: For a crisp, soft-center cookie, refrigerate for 30 to 60 minutes.

For more recipe ideas, go to Costco.com and search: Quick & Easy

