**Maple Bourbon Walnut Cookies, oh so good!**

**Cookie Tour 2019**

**Created by Chef Waneeta Marquis**

Makes: 2 ½ dozen cookies

**Ingredients**

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 cup (2 sticks) butter, softened

2/3 cup granulated sugar

1/2 cup packed brown sugar

1/4 cup maple bourbon whiskey

1 teaspoon vanilla extract

1 teaspoon maple extract

1 large egg

1 cup toasted chopped walnuts

**PREHEAT** oven to 375 degrees

**COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla & maple extract in large mixer bowl until creamy; about 5minutes on medium speed. Add egg & maple bourbon beating well. Gradually beat in flour mixture. Stir in nuts. Drop by rounded tablespoon onto lightly greased baking sheets.

**BAKE** for 9 to 11 minutes or until brown around the edges. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

~ For Christmas before baking we sprinkled with red sanding sugar, so festive!