

Life Is What You Bake It!

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Name: Jordan Dreyer

Recipe Name: Grammy Dreyer's Ye Ole' German Chocolate Chunk Walnut Cookies

Recipe Ingredients:

- 1 cup of softened butter
- 1 cup of light brown sugar
- 2 cups of sugar
- 3 tsp of vanilla extract
- 2 ¼ cups of flour
- ½ cup unsweetened cocoa powder
- 1 tsp of baking soda
- 2 large eggs
- ½ cup of Milka German chocolate chunks
- 1/3 cup of chopped walnuts

Recipe Instructions:

1. Preheat the oven to 375 degrees F. Line 3 baking sheets with parchment paper
2. In a stand mixer, combine the butter, brown sugar, granulated sugar, vanilla and eggs
3. In a separate bowl, stir together the flour, cocoa, baking soda and salt
4. Gradually add the flour mixture, half a cup at a time into the butter mixture and blend until combined
5. Once all combined add in half cup of Milka German Chocolate Chunks and 1/3 cup of chopped Walnuts, mix thoroughly until all are combined
6. Use a small cookie scoop, and drop dough onto the prepared baking sheets, 12 cookies per sheet, and bake 9 to 11 minutes

7. Cool on a baking rack