



## Cafe Nut Treasure Cookies

<b>2 cups all-purpose flour</b>	<b>1 Tbsp. Instant Coffee</b>
<b>1 tsp. baking soda</b>	<b>1 Tbsp. boiling water</b>
<b>1½ tsp. salt</b>	<b>1 egg</b>
<b>1 cup packed brown sugar</b>	<b>1 tsp. vanilla extract</b>
<b>1 cup butter, softened</b>	<b>10 oz. pkg. Semi-Sweet Chocolate</b>
<b>Nestlé Toll House Treasures Baking Pieces</b>	
<b>1½ cup coarsely chopped walnuts</b>	

**Preheat oven to 375°. In bowl, combine flour, baking soda and salt; set aside. In bowl, beat brown sugar and butter until creamy.**

**In cup, dissolve instant coffee in boiling water. Beat in coffee, egg, and vanilla extract; mix well. Gradually blend in flour mixture. Stir in Semi-Sweet Chocolate Nestlé Toll House Treasures Baking Pieces and nuts. Drop by slightly rounded tablespoonfuls onto ungreased cookie sheets. Bake 7-9 minutes. Allow to stand 3 minutes before removing from cookie sheets; cool completely.**

*Laura Nolette*