

GOLDEN CHOCOLATE TREASURE COOKIES

1-1/2 c. flour
3/4 t. baking soda
3/4 t. salt
3/4 c. brown sugar
3/4 c. butter, softened

1 egg
1/2 t. vanilla
10 oz. (1-1/2 c.) semi-sweet

Treasures baking pieces

1 c. chopped pecans or walnuts Beat brown sugar and butter until creamy, 3 to 5 minutes.
Add egg and vanilla. Gradually blend in dry ingredients. Stir in Treasures and nuts. Drop by
rounded tablespoonfuls onto ungreased cookie sheets. Bake at 375 for 8 to 10 minutes. Let
stand 2 minutes before removing from sheets. Makes about 18 cookies, 2-1/2 inches.

Date Entered: November 23, 1989

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