

Chestnut Cookies

Ingredients

1 lb. roasted chestnuts*
2 sticks unsalted butter softened
1 ½ cups powdered sugar
2 tsp. vanilla extract
½ tsp. cinnamon, plus more for garnish
¼ tsp. fresh nutmeg
1/8 tsp. salt
2 cups all-purpose flour sifted

Preparation

Coarsely chop roasted chestnuts, measure 1 cup and add to bowl of food processor with blade. Chop until very fine.

In mixing bowl place both sticks of butter and add ground chestnuts and combine. Add ½ cup of powdered sugar, vanilla, ½ tsp. of cinnamon, nutmeg, and salt. Mix thoroughly and begin adding flour ½ cup at a time until dough is formed.

Remove dough from bowl, split in half and wrap each half in plastic wrap. Refrigerate for a few hours or overnight.

Preheat oven to 350°. Remove a packet of chilled dough and roll into 1-inch balls and place on parchment lined cookie sheet. Dough balls can be placed ½ inch apart the cookies will not spread. Bake for 12-15 minutes, until golden on bottom and pale on top. While cookies are baking mix the remaining powdered sugar with ½ tsp. of cinnamon and leave on plate. Roll warmed cookies to cover with mixture. Place on rack and allow cookies to cool completely.

***To roast chestnuts – preheat oven to 450°. On flat side of chestnut make an “X” with a knife and place chestnuts on cookie sheet. Bake for 20 minutes until shell begins to curl and separate from nut. Remove chestnuts and place on dish towel and cover. Keep chestnuts warm while peeling off shell and skin. If chestnuts break apart it’s not a problem, they do not need to be whole for recipe.**