



Chocolate Butter Cookies

6 oz. (1 ½ pkg) German Baking Chocolate	¼ tsp. Salt
1 ¼ c. Flour	1 ¼ c. Confectioner's Sugar
1 c. Butter	1 c. Finely Chopped Walnuts
	1 tsp. Vanilla

In a small saucepan, melt the chocolate over very low heat and set aside to cool. Cream the butter until light. Slowly add the confectioner's sugar to the butter, continuing to cream until the mixture is light and fluffy. Blend in vanilla. Sift the flour and salt into the creamed mixture and stir until smooth. Blend in chocolate and walnuts. Drop teaspoons of batter 2 inches apart on ungreased cookie sheet and bake in preheated 250-degree oven for 40 minutes. Cool cookies for 2-3 minutes, then remove to rack and cool completely. Store in airtight container.

Absolutely perfect with DECO Port!