

GILDED AGE WALNUT LACE COOKIES

Inspired by the elegance and opulence of the Newport Mansions, these Gilded Age Walnut Lace Cookies are a delightful treat that capture the essence of a grand holiday celebration. These delicate and crispy cookies, with a touch of rich walnuts and a hint of caramel, are perfect for sharing during the festive season.

Ingredients

1 cup finely chopped walnuts

½ cup unsalted butter

⅔ cup granulated sugar

½ cup light corn syrup

⅔ cup all-purpose flour

¼ teaspoon salt

1 teaspoon vanilla extract

Melted dark or milk chocolate for drizzling (optional)

Directions

1. Preheat your oven to 350°F.
2. Line baking sheets with parchment paper or silicone baking mats.
3. Spread the chopped walnuts on a baking sheet and toast them in the preheated oven for about 5–7 minutes, or until lightly golden and fragrant. Allow them to cool slightly.
4. In a medium saucepan, melt the butter over medium heat. Add the sugar and corn syrup, stirring constantly until the mixture comes to a boil.
5. Remove from heat and stir in the flour, salt, vanilla extract, and toasted walnuts until well combined.
6. Drop teaspoon-sized portions of the dough onto the prepared baking sheets, spacing them about 3 inches apart to allow for spreading.
7. Gently flatten each portion of dough with the back of a spoon or your fingers.
8. Bake in the preheated oven for 8–10 minutes, or until the cookies are golden brown and lace-like in appearance.
9. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
10. Once the cookies have cooled, drizzle melted chocolate over the tops for an extra touch of elegance. Allow the chocolate to set before serving.



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THE RECIPE



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These Gilded Age Walnut Lace Cookies are delicate, crispy, and bursting with flavor, reminiscent of the grandeur and sophistication of the Newport Mansions. Enjoy these exquisite treats with family and friends as you celebrate the holiday season, bringing a touch of historic elegance to your festivities.