

IDAHO SWEET POTATO WALNUT COOKIES

Celebrate the holiday season with a unique twist on a classic treat: Idaho Sweet Potato Walnut Cookies. These cookies combine the rich, earthy flavor of sweet potatoes with the crunch of walnuts, creating a delightful and festive cookie perfect for any holiday gathering.

Ingredients

- 1 **cup** unsalted butter, softened
- ½ **cup** granulated sugar
- ½ **cup** packed light brown sugar
- 1 large egg
- 1 **teaspoon** vanilla extract
- 1 **cup** mashed sweet potatoes
(cooked and cooled)
- 2 **cups** all-purpose flour
- ½ **teaspoon** baking soda
- ½ **teaspoon** baking powder
- ½ **teaspoon** ground cinnamon
- ¼ **teaspoon** ground nutmeg
- ¼ **teaspoon** salt
- 1 **cup** finely chopped walnuts
- Powdered sugar for dusting (optional)

Directions

1. Preheat your oven to 350°F. Line baking sheets with parchment paper or silicone baking mats.
2. In a large mixing bowl, cream together the softened butter, granulated sugar, and light brown sugar until light and fluffy.
3. Beat in the egg and vanilla extract until well combined.
4. Mix in the mashed sweet potatoes until fully incorporated.
5. In a separate bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt.
6. Gradually add the dry ingredients to the sweet potato mixture, mixing until just combined.
7. Fold in the finely chopped walnuts until evenly distributed throughout the dough.
8. Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them about 2 inches apart.
9. Bake in the preheated oven for 12–15 minutes, or until the edges are lightly golden.
10. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.
11. Once the cookies have cooled, lightly dust them with powdered sugar for a festive touch.



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Perfect for holiday celebrations, these cookies are sure to bring joy and festive cheer to your gatherings.