

GRANDMA'S CALIFORNIA WALNUT CHEWS

from Jill Inforzato

(owner of Hula Hotties Café & Bakery)

“When we were growing up, Grandma used to make a bar cookie that had the greatest texture and was filled with nuts and covered in powdered sugar, so they were messy to eat,” Inforzato says of this family treat.

After her grandmother died, Inforzato's mother began making the cookies until her health began to decline. The recipe was lost for some time following her mother's death, until Inforzato discovered it tucked away in a drawer and began making them.

“Every time I make the chews, people want the recipe. I always give it away gladly,” she says.

INGREDIENTS:

- 🌀 1 tbsp butter
- 🌀 1 c brown sugar
- 🌀 2 eggs beaten
- 🌀 1 tsp vanilla
- 🌀 ¼ c plus 1 Tbsp flour
- 🌀 ⅛ tsp baking soda
- 🌀 ¼ tsp salt
- 🌀 1 c toasted chopped walnuts
- 🌀 sifted powder sugar for finished walnut chews

- Butter an 8x8 pan, and turn on the oven to 325 degrees.
- Cream together the brown sugar and the butter. Add the eggs and blend well. Add the vanilla.
- Sift together the flour, salt and baking soda; add to the creamed mixture, and blend well.
- Add the chopped nuts.
- Pour into prepared pan, and bake 25-30 minutes or until a cake tester inserted in the center of the cake comes out clean. Do not overbake.
- Let cool.
- Dust with sifted powder sugar, cut into squares, and serve at room temperature. 🌀