

Mustacaudos de Muez (Walnut Cookies)

Makes 20-24 Cookies

Ingredients:

- 2 cups walnuts
- Zest of 1 orange
- 1 egg
- 1/2 cup sugar
- 3/4 tsp. cinnamon

1. Preheat oven to 350 degrees.
2. If desired, toast walnuts on medium heat in a stainless steel or cast iron pan.
3. Wash orange and zest.
4. Place all ingredients in food processor and pulse a few times. Scrape down bowl and pulse several more times.
5. Remove blade from bowl and you are ready to shape the cookies.
6. Prepare cookie sheet. Use parchment paper if desired, greasing or flouring pan is not necessary.
7. Fill a bowl with water to keep hands clean as you shape the dough into balls the size of large walnuts.
8. Bake for a maximum of 25 minutes. Checking at 19-20 minutes is recommended. Done when golden brown.

Enjoy!