

Chocolate Drop Cookies

Makes 6 dozen cookies

½ cup butter or margarine, softened
1 cup dark brown sugar, packed
1 large egg
1 cup canned sweet potatoes or yams, mashed
4 semi-sweet chocolate squares, melted
1 teaspoon vanilla extract
2 cups flour, all-purpose
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon baking soda
½ cup walnut pieces

Preheat the oven to 375° F. Grease several large cookie sheets. In a large bowl with an electric mixer on high speed, beat the butter and brown sugar until light and fluffy. Add the egg, sweet potatoes, chocolate and vanilla; beat until the ingredients are well combined.

Into a medium bowl, combine the flour, baking powder, cinnamon, and baking soda. Add the dry ingredients to the sweet potato mixture. Beat until just blended.

Drop the mixture by heaping teaspoonfuls, spaced 1 ½ inches apart, onto the cookie sheets. Press a walnut piece into the center of each cookie. Bake 10 minutes. Remove to wire racks to cool.

Recipe By: Adapted from The Perfect Potato, by Diane Simone Veza, Running Heads, Inc., New York, 1993. p. 155.