

CHOCOLATE CHESTNUT COOKIES

_ C (1 stick) Unsalted butter, room temperature
_ C Firmly packed dark-brown sugar
1 lg Egg yolk
1 t Vanilla extract
_ t Salt
1 C + 2 T All purpose flour
1/3 C Finely chopped bittersweet chocolate
 (about 2 ounces)
6 T Crème de marrons (sweetened chestnut cream)

Heat oven to 350 degrees.

Beat butter and sugar on medium until light and fluffy. Add egg yolk, vanilla, and salt; beat until combined. Add flour and mix on low speed until just combined. Using a wooden spoon, stir in chocolate.

Roll dough into 1- inch balls, spacing about 2 inches apart. Make a thumbprint in the center of each cookie. Fill each thumbprint with teaspoon crème de marrons.

Bake until edges are golden and cookies are firm 12 to 15 minutes. Transfer cookies to a rack until completely cool. Store in an airtight container up to 3 days.

Makes about 2-1/2 dozen cookies.

Note: I could not find Crème de marrons (sweetened chestnut cream), I put the chestnuts in a food processor and added some heavy cream, just enough to make the chestnuts stick together.

I also used chocolate chips and put them in the food processor (so they would be finely chopped) instead of the bittersweet chocolate.