

Harvest Walnut Cookies

Makes approx 6 dozen cookies

Vanilla Dough

1 (18.25-ounce) box white cake mix
1/3 cup vegetable oil
4 tablespoons butter, melted
1 egg, beaten to blend
1 teaspoon pure vanilla extract
3/4 cup chopped walnuts, lightly toasted

Chocolate Dough:

1 (18.25-ounce) box devil's food cake mix
1/3 cup vegetable oil
4 tablespoons butter, melted
1 egg, beaten to blend
2 teaspoons pure vanilla extract
3/4 cup chopped walnuts, lightly toasted

Vanilla Dough preparation:

Beat cake mix, oil, melted butter, egg, and vanilla in large bowl until dough forms. Stir in walnuts.

Chocolate Dough preparation:

Beat cake mix, oil, melted butter, egg, and vanilla in large bowl until dough forms. Stir in walnuts.

Cookie preparation:

Preheat oven to 400 degrees F.

Scoop 1 teaspoon of vanilla dough into ball. Scoop 1 teaspoon of chocolate dough into ball. Gently press dough balls together, then roll gently to form one ball. Place 20 balls on an ungreased baking sheet, spaced evenly apart. Bake for 10 minutes, or just until cookies begin to brown. Cool cookies on cookie sheets for 5 minutes. Transfer cookies to cooling racks and cool completely. Repeat with remaining chocolate and vanilla dough, forming about 6 dozen cookies total. Store in airtight container at room temperature up to 2 days, or freeze up to 3 months.