

## A recipe from *Some Kitchen Stories*

### Walnut Bombs

Makes 24

#### Ingredients

Shell

3 Ounces of soft cream cheese  
1 Cup of all-purpose flour  
1 stick of softened butter

Filling

1 Cup of chopped walnuts  
1 Cup of brown sugar  
1 egg  
1 Tablespoon of butter  
1 Teaspoon of vanilla

#### Prepare

1. Preheat oven to 350 degrees.
2. Combine cream cheese, flour and butter until soft dough forms.
3. Form dough into 24 balls.
4. Shape in mini-cupcake pan to form little shells of goodness.
5. Make the filling: combine walnuts, brown sugar, egg, butter and vanilla.
6. Dollop filling into shells.
7. Bake for 25 minutes until tops are crunch and shells are golden brown.
8. Just admit to everyone that you ate these like a deranged animal. Once they try one, they will not believe that you have any sort of self-control.