

Bremerbrot

Makes 60 cookies

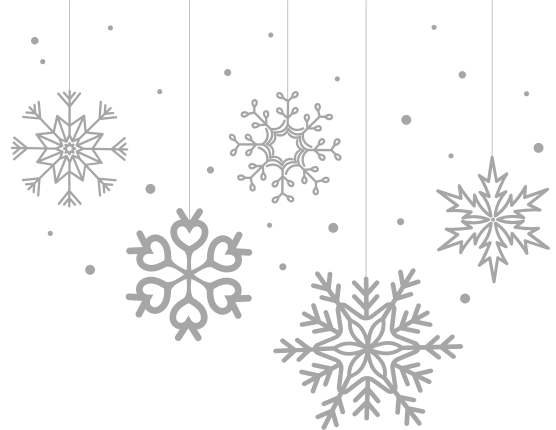
Ingredients:

2 sticks +2 Tbsp (250g) Unsalted butter
2 cups (400g) sugar
2 eggs
4 cups (500g) All-Purpose Flour
1/4 cup (25g) cocoa powder
1/2 tsp baking powder
1 tsp cinnamon
1/2 tsp clove ground
2 1/2 cups (250g) ground hazelnuts

To Top with:

2 cups (200g) powdered sugar
1 lemon

50g chopped pistachios



Instructions:

1. In a large mixing bowl mix butter, sugar, eggs, flour, cocoa powder, baking powder, cinnamon, ground cloves, and hazelnut meal and mix until a smooth dough forms.
2. Wrap the dough in plastic and chill in the fridge for a minimum of 1 hour.
3. On a parchment-covered cookie sheet roll the dough out to 1/2" thick.
4. Preheat your oven to 350°F (180°C).
5. Bake for 15 minutes and as soon as it comes out of the oven cut into 1" squares
6. In the mean time, mix powdered sugar and lemon juice until a thick glaze is formed.
7. Once the dough has cooled, cover with glaze and then sprinkle with chopped pistachios.
8. Let the cookies cool completely before storing them in an airtight container for up to 1 month.

