

Haselnusskekse

Makes 27 cookies

Ingredients:

2 eggs

$\frac{3}{4}$ cup (150g) sugar

2 cups (200g) Hazelnut meal

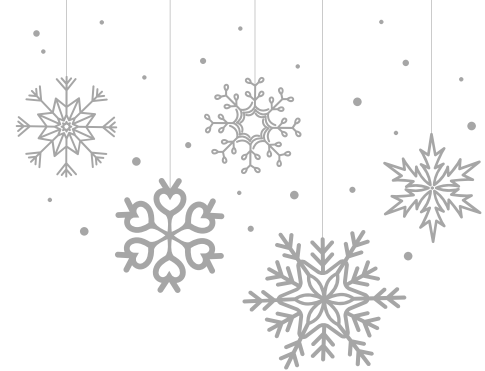
1 tsp Vanilla Extract

$\frac{1}{4}$ tsp cinnamon

$\frac{1}{2}$ cup (60g) All Purpose Flour

To Top:

30 whole hazelnuts for decoration



Instructions:

1. In a large mixing bowl whisk eggs and sugar until frothy and add hazelnut meal, Vanilla, cinnamon, and flour mix until a smooth dough is created.
2. Drop 27 cookies with 2 teaspoons onto a parchment-covered cookie sheet and top each cookie with 1 hazelnut.
3. Preheat your oven to 300°F (150°C).
4. Bake cookies for 10 minutes or until lightly browned around the edges
5. Let them cool completely before packing them in air-tight containers.

