

Haselnut Cookies

Ingredients:

1 1/3 cup ground hazelnuts
1 3/4 cup Flour
1 tsp orange zest
1 pinch ground clove
1/2 tsp of almond extract or hazelnut extract
1/2 cup sugar
1 pinch salt
15 TBSP unsalted butter cold
1 egg

For decorations:

whole hazelnuts

Instructions:

Roast nuts on stove top in a dry pan for approx. 8 minutes, but don't let them get too dark . Let nuts cool.

Wash orange with hot water and dry. Zest 1 tsp.

Mix flour, orange zest, hazelnut meal, clove, extract, sugar and salt. Cut butter in cubes and add to flour mixture with egg, knead until dough forms. Wrap in plastic and place in fridge for about 2 hours.

Preheat oven to 375 F

Roll out cookie dough to 1/4 inch thickness and cut out with cookie cutters.

Place cookies on a cookie sheet covered with parchment paper.

If you want use hazelnuts for decoration just place nuts on cookies before baking.

Bake for 12-15 minutes until golden brown.

Let them cool completely.

Keep in airtight container for 3-4 weeks.

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