

Nougatplätzchen

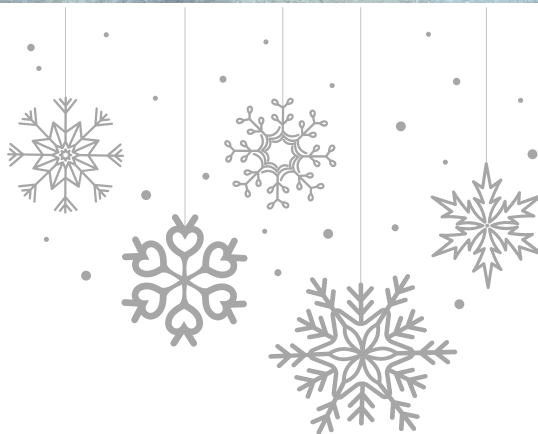
Makes 30 sandwich cookies

Ingredients:

- 150g soft unsalted butter
- 80 g sugar
- 1 egg
- 200 g All-Purpose flour
- 100g ground hazelnut (or almonds)
- ½ tsp baking powder
- 1 pinch salt
- 2 tsp instant espresso powder

To fill:

- 200g nougat or milk chocolate



Instructions:

1. In a large mixing bowl we add all of the ingredients and mix until a uniform dough is formed.
2. Knead the dough if necessary and shape into a dough ball.
3. Wrap the dough ball into plastic and refrigerate the dough for a minimum of 30 minutes.
4. On a floured counter roll the dough out, remember this cookie is a sandwich cookie so do not roll the dough out too thick.
5. Place the cookies on a parchment paper covered cookie sheet.
6. Preheat the oven 350F.
7. Bake for 10–12 minutes and let them cool on a cooling rack.
8. In a double boiler melt some nougat or milk chocolate. If using Hazelnut Chocolate Spread you do not need to heat it.
9. Fill the cookies and place the top on.
10. These cookies will last about 4 weeks.

