

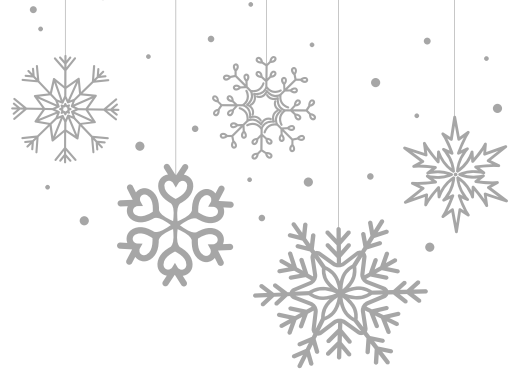
Nusstaler

Makes 108 cookies

Ingredients:

- 1 1/4 cup (125g) roasted ground hazelnuts
- 2 cups (250g) All-purpose Flour
- 1 tsp baking powder
- 3/4 cup (100g) cornstarch
- 1 cup (100g) powdered sugar
- 1 tsp Vanilla Extract
- 1 pinch salt
- 2 sticks + 2 Tbsp (250g) unsalted soft butter

Roll in cocoa powder



Instructions:

1. First, roast the ground hazelnut in a nonstick pan, be careful not to burn it. Keep stirring until you see light browning and then remove immediately from heat and into a separate bowl.
2. In a mixing bowl mix hazelnut meal, flour, baking powder, cornstarch, powdered sugar, Vanilla, salt, and butter and knead until a uniform dough forms. This might take a minute, but just keep going.
3. Let the dough chill for 30 minutes and then divide the dough into 4 pieces and shape each piece into an 11" roll, then roll each roll in cocoa powder. Wrap in plastic and chill for a minimum of 1 hour.
4. Preheat your oven to 350°F (180°C).
5. Slice them into 1/4" slices and place them on a parchment-covered cookie sheet.
6. Bake for 13 minutes. The cookie will stay pale on top but brown underneath.
7. Let the cookie cool completely then place them in an airtight container for 6-8 weeks.

