



# Nussecken

For the base, knead all ingredients into a smooth shortcrust pastry and let it rest in the fridge for 30 minutes.

For the nut mixture, put the butter, sugar, vanilla sugar and water in a saucepan and bring to the boil once. Remove from the stove and stir in the nuts. Set the nut mixture aside.

Preheat the oven to 180°C top/bottom heat. Line a baking tray with baking paper. Roughly roll out the short pastry on a floured work surface. Then place on the baking tray and press down until the entire base is covered with dough.

Spread the apricot jam on the dough and smooth the nut mixture on top. Bake the Nussecken in the oven for about 25 minutes until golden brown.

Allow to cool briefly at the end of the baking time. Divide the lukewarm nut wedges first into squares and then into triangles. Let cool completely.

Melt the chocolate coating over a hot water bath. Dip the nut wedges in the chocolate and let them set on a cake rack.

## Ingredients

For the base:

- 375 g flour
- 1,5 tsp baking powder
- 200 g cold butter
- 150 g sugar
- 1 small sachet of vanilla sugar
- 1 egg

For the nut layer:

- 200 g butter
- 200 g sugar
- 1 small sachet of vanilla sugar
- 4 tbsp water
- 200 g grounded hazelnuts
- 200 g chopped hazelnuts
- 100 g apricot jam
- 150 g dark chocolate coating



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