



Walnut cookies

Roast the walnuts in a pan without fat until they begin to scent. Knead with the remaining ingredients to a smooth dough. Wrap in plastic wrap and let rest in the refrigerator for 1 hour.

Line two baking sheets with baking paper. Preheat the oven to 180°C top/bottom heat. Shape the dough into small balls (approx. 2 cm in diameter) and flatten them slightly. Divide them evenly between the two baking sheets, then bake them one sheet at a time for about 12 minutes each. Let the cookies cool completely.

In the meantime, melt the nut nougat and dark chocolate together over a hot water bath. Put a blob of it in the center of each cookie and decorate with a walnut half.

Ingredients

For the dough:

- 50 g grounded walnuts (alternatively hazelnuts)
- 200 g flour
- 50 g cocoa powder
- ½ tsp cinnamon
- 1 tsp baking powder
- 1 pinch of salt
- 100 g sugar
- 1 small sachet of vanilla sugar
- 1 egg
- 135 g butter

For decoration:

- 200 g nut nougat
- 100 g dark chocolate coating
- 200 g walnut halves



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