

Hazelnut Cookies



Ingredients:

- 175g Plain Flour
- 150g Butter
- 100g Caster Sugar
- 75g Hazelnuts
- 25g Cocoa Powder
- 1 Egg



Please bring a container to take your hazelnut cookies home in.

Method:

1. Preheat oven 180°C or Gas Mark 4.
2. Line a baking tray with greaseproof paper.
3. Weigh and measure out all ingredients accurately.
4. Plate butter in a large plastic mixing bowl and use a white plastic stirring spoon to soften.
5. Add the caster sugar to the mixing bowl. Cream until light and fluffy.
6. In a small bowl, crack and beat the egg with a fork. Add this to the creamed butter and sugar mixture and mix thoroughly.
7. Sieve the flour and cocoa powder into the bowl and mix thoroughly.
8. Put the hazelnuts onto a chopping board and cut them into small pieces. Add them to the mixture and mix thoroughly.
9. Place 15 heaped dessert spoons of the mixture onto the lined baking tray, 1cm apart.
10. Flatten each cookie slightly with the back of a fork.
11. Bake in oven for 10 to 15 minutes until golden brown.
12. Leave the cookies to cool for 5 minutes and then use a fish slice to remove them from the baking tray and place on a cooling rack.

