

## Almond and orange cookies

Preparation time: 40 min. ·

### Quantity

Ingredients for 80 biscuits approx..

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250 g Soft butter  
250 g Cane sugar  
2 piece Eggs  
350 g Flour  
1 packg. Baking powder  
1 pinch Salt  
2 piece grated peel of 2 oranges (natural and unwaxed)  
75 g Coarsely chopped almonds  
1 pinch Cinnamon

### Preparation

Using a whisk or wooden spatula, first cream the brown sugar and butter and add the two eggs one at a time.

Mix the flour with the salt, cinnamon and baking powder and gradually stir into the butter mixture.

Finally, knead the orange zest and the almonds into the dough mixture.

Shape the dough into rolls with a diameter of about 6 cm. Wrap the rolls in cling film and leave to rest in the fridge for 24 hours.

Preheat the oven to 200° (fan oven 180°).

Cut the dough rolls into thin slices, place them at large intervals on a baking tray lined with baking paper and bake on the middle shelf for 8 to 10 minutes.

