

Almond walnut cookies

Preparation time: 15 min. · Level of difficulty: easy ·

Quantity

Ingredients for 40 Cookies.

Ingredients

180 g Flour
50 g Ground almonds
50 g Chopped almonds
50 g Walnuts without shell
1 Egg
75 g Sugar
8 tbsp Extra virgin olive oil
2 tsp Baking powder
1 tsp Salt
1 pinch Cinnamon

Preparation

Mix the flour with the baking powder, sugar, spices and almonds. Crush the walnuts coarsely with a mortar and mix with the almond flour.

Pour in the egg and oil, mix with the handle of a wooden ladle and finally work into a homogeneous dough with your hands. Wrap in cling film and chill for 30 minutes.

Preheat the oven to 180°.

Roll out the dough on a floured surface to a thickness of approx. 0.5 cm and cut into small squares (3x3 cm). Lift from the surface with a knife and place on a baking tray lined with baking paper, a little distance apart.

Sprinkle with flaked almonds or chopped almonds. Bake for 12-15 minutes until the edges start to colour.

