

## 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.

