

## Haselnussblüten - German Hazelnut Cookies

### Ingredients:

- 350g = 2 3/4 cups all-purpose flour
- 100g = 1/2 cup granulated white sugar
- 125g = 1 1/4 cups ground hazelnuts
- ground cinnamon
- ground cloves
- 200g = 7/8 cups unsalted butter
- approx. 55 hazelnuts
- 4 oz semi-sweet chocolate



### Instructions:

Mix flour, sugar, ground hazelnuts and spices.

*(The original recipe just calls for a pinch of cinnamon and cloves, I usually add more. Go with what feels right to you, depending on your taste.)*

Cut butter into small pieces and add to flour mix. Knead into dough.

*(If dough seems a bit dry, add a little water, one teaspoon at a time. You want a ball of dough that doesn't fall apart but isn't too sticky either.)*

Let dough sit in fridge for at least 60 minutes. Roll out dough between two sheets of parchment paper or plastic wrap and cut into flower shapes. Line baking sheet with parchment and place cookies on sheet. Place one hazelnut in the centre of each cookie.

Preheat oven to 170°C = 340F.

Bake for 20-25 minutes.

*(That's what the original recipe says. Mine took between 12 and 15 minutes this year, so watch them carefully or they might burn.)*

Let cookies cool on rack. Melt semi-sweet chocolate and decorate cookies.

*(The original recipe calls for a hazelnut glaze that is available in German grocery stores. We haven't been able to find it here, so we substituted semi-sweet baking chocolate instead which works just fine.)*

Servings: approx. 55, depending on the size of your cookie cutters. German cutters are generally smaller than their North American cousins, so you will probably end up with fewer cookies.

**A few words of caution/disclaimer:** This is a German recipe. Germans measure only liquids by volume, solid ingredients are measured by weight. And everything is metric, of

course. With the help of the internet I have provided the imperial measurements but there is no guarantee these are correct... it's the internet after all. So if a number looks suspicious to you, please double check the math. Another difference are North American ranges. Having to choose between "bake" and "broil" doesn't really translate to German full convection ovens. So please keep an eye on the cookies and decide for yourself if they need longer or are done faster in your oven than required by the recipe.