

INGREDIENTS (for approx. 20 cookies)

- 70 g VIVANI White Nougat Crisp Bar
- 25 g walnuts
- 240 g flour, all-purpose
- ½ tsp baking powder
- 150 g raw cane sugar
- a pinch of ground Bourbon vanilla pod
- a pinch of sea salt
- 100 ml sunflower oil
- 60 ml almond drink
- 100 g VIVANI Rice Drink Cooking Chocolate

METHOD

Chop up the bar and walnuts.

Mix together the flour, baking powder, sugar, vanilla and salt. Then add the oil and almond milk, and fold in the white chocolate and nuts. Preheat the oven to **200 °C (175°C fan oven)**.

Split the mixture into walnut-sized pieces and roll into balls. Then press them flat and place on a baking tray lined with greaseproof paper.

Bake the cookies for **10 to 15 minutes** until golden brown.

Chop up the cooking chocolate and melt in a water bath (don't let it get too hot.) Once cooled, half immerse the cookies in the chocolate and then pull them out.

level: 1