

## **Choco-Nut Cookies**

(makes around 70)

### INGREDIENTS

- 150 g butter, soft
- 150 g raw cane sugar
- 1 sachet bourbon vanilla sugar
- 2 eggs
- 200 g flour, type 550
- 3 tsp baking powder
- 100 g ground hazelnuts
- 100 g VIVANI Milk Chocolate

### PREPARATION

Chop up the chocolate.

Beat butter and sugar until fluffy. Add the eggs and mix until smooth. Mix in the sieved flour and baking powder, followed by the hazelnuts. Finally, carefully fold in the chopped chocolate.

Preheat the oven to **200°C (convection oven 180°C)**.

Using two teaspoons, put walnut-sized mounds of the mixture onto a baking tray lined with baking paper, 4 cm apart (cookies spread during baking).

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

If stored in a biscuit tin they will keep for longer.

*level: 1*