Brunsli – Christmas Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150g sugar
- dash salt
- 250g grounded almonds
- 1/2 teaspoon cinnamon
- 2 tablespoons cacao powder
- 2 tablespoons flour
- 2 egg whites
- 100g dark chocolate
- 2 teaspoons kirsch

Instructions

Another always-favourite christmas cookie recipe

1. Mix the sugar, salt, almonds, cinnamon, cacao powder and flour in a bowl.
2. Add the egg whites.
3. Melt the dark chocolate in a pan and add the kirsch at the end.
4. Add the chocolate/kirsch mixture to the other ingredients and mix it until it's a dough.

5. Set aside for 5-6 hours or over night. (room temperature)
6. Roll the cookie dough using a rolling pin 1cm thick.
7. Cut out biscuits and place them on a baking sheet.
8. Bake for 4 - 6 min. in the middle of the 250°C preheated oven.