Hazelnut Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup all-purpose flour
2 tbsp hazelnut meal
1 tsp baking powder
1/3 cup light brown sugar
1 egg, lightly beaten
1-1/2 tbsp hazelnut butter (I make my own homemade hazelnut butter, it's absolutely the same procedure as the peanut butter)
2 tbsp unsweetened applesauce

Instructions

Preheat oven to 180°C. Line a cookie sheet with a baking paper or lightly grease it.
In a large mixing bowl combine the flour with the hazelnut meal, the baking powder and the sugar. In another bowl combine the egg with the hazelnut butter and the applesauce. Whisk well, then stir in the flour mixture. Stir batter with a wooden spoon. Drop batter by a teaspoonfuls onto the prepared sheets and bake about 10-15 minutes, until lightly brown. Cool lightly on a wire rack.
Raisins and chocolate chips can be added in the batter before drop the cookies.
Very easy and fast, perfect for the coffee:):)

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