

Hazelnut Cookies



Ingredients:

120g plain flour
80g cornflour
80g hazelnuts (lightly roasted and roughly chopped)
70g icing sugar
65g butter
65g margarine
1½ tbsp milk
1 tsp vanilla essence
Pinch of salt

Method:

1. Preheat oven to 180° C.
2. Cream butter, margarine, sugar, salt, milk and vanilla essence together until smooth.
3. Add cornflour, plain flour and hazelnuts and mix well to form a soft dough.
4. Refrigerate the dough for 20 minutes.
5. Lightly flour a board and roll the dough out to 1cm thick
6. Cut cookies from the dough using a small cookie cutter.
7. Bake in the preheated oven for 10-14 minutes.
8. Cookies should be pale in colour after baking.
9. Cool and store in an air tight container until ready to serve.

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