



WALNUT AND COCOA COOKIES

Homemade cookies are a great way to make breakfast special for young and old. This cocoa and walnut based recipe make them perfect to serve during teatime at five.



INGREDIENTS:

50 g Emilia bitter cocoa powder
100 g sugar
2 eggs
150 g flour
1 pinch of salt
60 g butter
20 walnuts



Difficulty
EASY



Preparation
40 min



Portions
6

1 Preheat the oven to 180° and let the butter soften. Create a fountain with the flour, place the butter, sugar, salt, cocoa powder and eggs in the center. Mix along with chopped walnuts, until homogeneous.

2 Make balls and place them on a baking sheet lined with baking parchment. Flatten the balls with the back of a spoon and place a walnut on each cookie, if desired. Bake for 15-20 minutes at 180°C.

3 When the cookies are golden, take them out of the oven and serve after they have cooled.

TIP

Dried apricots make an especially delicious pairing for these cookies.

