

HAZELNUT-ALMOND CUT-OUT COOKIES

(from the Bewitching Kitchen)

188g butter at room temperature, cut in small cubes
78g powdered sugar
63g eggs
250g all-purpose flour
42g ground hazelnuts
42g ground almonds
1/4 tsp salt

In a Kitchen Aid type mixer with the paddle attachment cream the butter with powdered sugar until soft and smooth. Gradually add the eggs, and keep beating until fully emulsified.

Add the flour, hazelnuts, almonds and salt, mixing gently to a homogeneous mixture. Transfer the dough to a floured surface, pat as a disc and refrigerate for about 2 hours.

Roll out and cut in any shape you like. Freeze the cut cookies for 10 minutes before baking at 350F for about 12 minutes, until edges start to get a little color. Decorate with Royal Icing or serve plain, they are delicious even without decorations.