

## NUT COOKIE RECIPE

1 dl nuts  
(use any kinds of nuts,  
hazelnuts or almonds etc)  
3 dl flour  
1 tsp baking powder  
1 tsp cinnamon  
125 g butter  
2 dl sugar  
2 eggs



Chop the nuts and roast on a dry pan.  
Shake the pan well during roasting.

Blend together nuts, flour,  
baking powder and cinnamon.

Mix butter and sugar until it's  
soft and fluffy.

Whisk in the eggs, one at the time and  
add in the flour and nut mixture. Mix  
just until combined.

Cover an oven tray with baking paper  
and spread out the dough evenly.

Bake in preheated oven at  
200 degrees Celsius for 8-10 min.

Cut into squares when the cookies are  
still warm.

Happy baking!