

Hazelnut Cookies



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Yields 80-100 cookies

Prep time: 2h 20min + dough chilling time

Cook time: 10min

Total time: 2h 30min

Difficulty: Basic

Category: Cookies

This recipe uses lard, which gives the cookies extra flakiness and that melt-in-the-mouth effect. If you're not comfortable using lard, feel free to use butter, but bear in mind that the cookie will have a slightly different texture. Make sure the butter is at room temperature and be careful when adding flour. Add just enough to form the dough into a ball. It is also crucial that you let the dough chill for a couple of hours, preferably over night, especially if you used lard. You could also use a combination of lard and butter. The cookies are nutty and not really sweet, which is why dulce de leche works magically as a filling. Nutella works great, too. If you want to fill them with jam, choose sweeter flavors or dust the cookies heavily with powdered sugar.

For the hazelnut cookies:

Ingredients

200g lard (or butter), at room temperature

130g sugar

1 tbsp vanilla sugar

1 egg

1 egg yolk

40g sour cream

130g ground hazelnuts

400-420g all-purpose flour

Directions

In the bowl of your standing mixer cream together lard, sugar and vanilla sugar until light and creamy. Add the egg and egg yolk one at the time and mix until well incorporated. Stir in sour cream and hazelnuts. Gradually add flour, stirring with a wooden spoon, until you get a dough that can be shaped into a ball. You may need to use a bit less or more flour, depending on the lard or the type of fat you decide to use. Try not to overmix the dough. It will be soft and that's fine. Try not to add too much flour. Once the dough has enough time to chill, it will be fine.

Turn out the dough onto a clean work surface and divide it in half. Shape each half into a flattened disk and wrap in plastic. Refrigerate for 3 hours, preferably over night.

Preheat the oven to 180°C. Line two baking sheets with parchment paper.

On a well floured surface, roll dough until it's 3-5 mm thick. Cut desired shapes with cookie cutters. Carefully transfer to prepared baking sheets. Re-roll scraps and cut out shapes. Repeat with remaining dough.

Bake the cookies for 8-10 minutes, rotating halfway through. Remove from oven as soon as they start to get color on the edges. They should stay light in color and only get a slight light-brown color on the

bottom. While hot, the cookies are still a bit soft but once they cool down, they firm up. Cool completely on wire rack before filling. Plain cookies can be kept in an airtight container for up to 4 weeks.

For the filling:

Ingredients

dulce de leche
Nutella or other chocolate hazelnut spread
raspberry jam (or any other flavor you like)
melted dark chocolate (to decorate the cookies)

Directions

To assemble the cookies, spread about a teaspoon of your desired filling on the bottom side of one cookie and top with another cookie. Sandwich the cookies together and transfer to an airtight container. You can also dip some of the cookies into melted dark chocolate. Place the chocolate covered cookies onto a piece of baking paper until the chocolate sets and then transfer the cookies into an airtight container. The sandwiched cookies can be kept for 2 weeks.