

Sparkling diamond shortbread cookies with hazelnuts

Recipe for 30 biscuits



Description

This small, but decadent, shortbread cookie is rolled in sugar giving it a classy look and it packs a punch in flavor!!

Note

Carefull not to overcook the shortbread cookies since they might dry out.

Ingredients

Shortbread cookie dough with hazlenuts

- 375 Gr Butter
- 175 Gr Icing sugar
- 2 Unit(s) Egg
- 550 Gr Flour
- 150 Gr Hazelnuts
- 2 Ml Vanilla extract
- 45 Gr Hazelnut praliné

For the sparkling exterior

- 1 Liter(s) Water
- 500 Gr Sugar

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **356 F°**
- Resting time **30 mins**

Shortbread

Bring the butter to room temperature by either leaving outside over night or microwaving it for a few seconds. Place the butter and the powdered sugar in the bowl of the mixer and mix until light

and creamy. Once this step is reached, add the eggs one by one to ensure they are well incorporated. Add the vanilla extract. Mix the hazelnuts with the sifted flour and add in the bowl to the wet ingredients. Mix until well incorporated and homogenous. Roll the dough out into small logs about 1 inch across in diameter and leave them in the fridge until they are firm.

Sugar dusting

Once the logs are nice and firm, place them in cold water and then roll them out in the sugar to have the cookies well coated. Once they are coated cut with a sharp knife to the thickness of 2cm and place on a baking tray. Cook for 20 minutes at 350°F until they are lightly browned.

Bon appétit!