



## *Hazelnut Espresso biscuits*

### **Recipe –**

#### ***Makes aprox 48 shaped biscuits***

200g flour

125g butter, chilled

50g hazelnuts, ground

80g caster sugar

1 egg

½ vanilla extract

1 ½ t espresso powder

1. Pre heat the oven to 180C
2. Lightly beat the egg with the espresso until it has dissolved.  
Set aside.
3. Using the **Breville Control Grip** with chopper attachment, grind the hazelnuts until they resemble coarse breadcrumb texture. Add this to the bowl of the **Breville Whiz Pro** with blade attachment, along with the flour and caster sugar and briefly pulse to combine. Add the butter and process until the mix resembles crumbs. Add the egg and coffee and briefly process until a dough forms. It will be quite sticky.
4. Tip this onto a well-floured surface and knead briefly. Break the dough into parts and roll out until ½ cm thick and cut out the cookies with the cutters.





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You will need to keep flouring the work surface and your rolling pin.

5. Place the cut out biscuits onto a large baking sheet that has been lined with baking paper and bake for 15 – 20 minutes until golden brown.