

Hazelnut Cookies

Traditional German Christmas cookie.

Yield: 12 servings

Prep Time: 25 minutes **Cook Time:** 20 minutes

Total Time: 45 minutes

Ingredients

- 500 grams ground hazelnuts
- 400 grams granulated white sugar
- 4 egg whites (1 egg white = 30 ml)
- 1 package vanilla sugar
- 40 mm Back Oblaten wafers
- 24-30 whole hazelnuts

Things You'll Need

- Baking Sheet
- Parchment Paper
- Hand-held mixer
- Grease-free Metal Mixing Bowl
- Spatula

Directions

1. Preheat oven to 350F
2. Beat egg whites with a little of the white sugar until fluffy and egg whites begin to peak.
3. Add remaining sugar and package of vanilla sugar
4. Fold in ground hazelnuts with spatula
5. Line baking sheet with parchment paper and then line up the wafers on the sheet
6. Place 1 Tbsp of cookie dough on wafer and top with whole hazelnut
7. Bake in preheated oven for 15-20 minutes

Oma Says

1. If your local European grocer does not carry Back Oblaten wafers, online vendors carry them.
2. Cookies will harden as they age which makes them even better for dunking.