Brunsli (chocolate almond spice cookies)

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制备过程	45 分钟
等待时间	3 小时
烘烤的时间：烘烤时间取决于机器	5 分钟
电器	Combair SE 自 2015 年

Preparation

500 g sugar

500 g almonds, finely ground

2 knife tip of cinnamon, ground

4 tbsp plain flour

4 egg whites

200 g chocolate, dark

Beat the egg whites until stiff. Mix the sugar, ground almonds, cinnamon and flour together. Incorporate the egg whites. Melt the chocolate and incorporate it into the dough.

sugar, for rolling out

Roll out the dough about 1.5 cm thick on the granulated sugar and use an embossed rolling pin to create grooves. Cut out the Brunsli and arrange on two lined baking trays.

Leave the Brunsli to dry for 3 hours.

将发酵桶预加热 热风 到 **230 °C**

Put the baking trays into the preheated cooking space. Bake.

放入糕点

在 热风 期间为 **230 5** 分钟°C

小费

The Brunsli can also be dried in the cooking space using «Hot air» at 40 °C for 1 hour.

配件

2 baking trays

附加信息

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