# Brunsli (chocolate almond spice cookies)

Recipe by V-ZUG Ltd.

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| Preparation | 45 Mins |
| Resting time | 3 Hrs |
| Cooking time | 5 Mins |
| Appliance | Combair SE from 2015 |

## 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.

**(Pre-)heat cooking space to 230 °C with Hot air**

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

**Put the pastry in**

**Hot air 230 °C for 5 Mins**

## Tips

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

## Accessories

2 baking trays

## Additional information

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