

BRUNSLI COOKIES

COOK TIME: 10 MINUTES

ABOUT 12-16 COOKIES

INGREDIENTS:

1 1/4 cup sugar
2 1/2 cup almond flour
2 egg whites
1/2 tsp cinnamon + pinch more
1/4 tsp cloves
40g of cocoa powder

TOPPING:

powder sugar

DIRECTIONS:

In Mixer add all dry ingredients. Add egg whites and cocoa powder. You will make an almost paste like dough. You will use a little flour to spread the dough but not to much. This dough is sticky. Cut out these biscuit shapes that contrast so well with the stars.

You will leave them on a cookie sheet for a 3-6 hours but I advise on leaving overnight as they will dry out nicely.

Preheat oven to 465°F (240°C). Place cookies on a baking sheet and bake for 10 minutes.

Let cool, sprinkle with powder sugar + enjoy.

