

# Hazelnut Loaves

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<https://www.instructables.com/Hazelnut-Loaves/>

Mom's recipe:

Super tasty hazelnut chocolate cookies made with a secret - and without flour, without egg.

## Supplies

250g ground Hazelnut

175g Butter

250g Powdered sugar

50g Cocoa

Vanilla extract or vanilla sugar



## Step 1: Roasting the Ground Hazelnuts

Take the butter out of the fridge

Roast the ground nuts on a tray in the oven at 175°C or on the grill setting, **mix well!**

**Check every minute** and **mix** in the roasted pieces.

When everything has a nice roasted color, remove from the oven and refrigerate.

## Step 2: Mix It

Cream the butter and powdered sugar until light and fluffy.

Add vanilla sugar (or extract) + cocoa + nuts

First you can mix the dough with the machine, then you should use your hands. They warm the butter, which ensures that everything is well soaked.

**At this point, you can also use the mixture as a bread topping. Very very tasty!**

Cool down the dough until it is very firm.

## Step 3: Pssst -The Secret

If you make the loaves just like that, you get flat cookies. They are also good, but they taste more dry.

The dough for the loafs must be so well **cooled** that it does not have time to melt and spread in the oven. So you can only make these cookies **on a cold winter's day** or if you have a sufficiently large cooling facility. The baking trays should also be cooled.

## Step 4: Little Balls

Shape into balls with a spoon and your hands, place on a cold tray, **cool well outside again.**

## Step 5: Bake It

Bake at 175°C for 12-15 minutes (until they are no longer shiny)

Only remove from the tray when the cookies have really cooled down.

## Step 6: Enjoy!

The cookies will keep for several weeks in a tightly closed tin box.

But I'm telling you: they won't last that long!