

Vanil Krancle

WALNUT BISCUITS WITH APRICOT JAM



Ingredients

350 g flour (type zero)
100 g sugar
200 g butter or margarine
100 g grated nuts
1 egg yolk
salt

apricot jam (or other)
icing sugar

Make a quick dough with flour, sugar, butter, grated nuts, egg yolk and a pinch of salt.

Instead of walnuts you can also use hazelnuts.

Roll out the dough and cut with cutters of cookies. You can use any form. My grandmother drew the central hole with a thimble, and so do I.

The cooking time is hard to say, because they go from being raw to being burned in a few seconds. Around 15 minutes. But you need to check often and see when they change color.

When they have cooled add them two by two with jam and bake in powdered sugar. You can also sprinkle a little powdered sugar before serving.

You can also use other jam (rosehip, orange, cherry).

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