

# ESPRESSO-TOBLERONE-COOKIES

preparation time: about 20 min

baking time: 8-10 min

yield: about 60 cookies

## Ingredients:

- 200g butter
- 200g muscovado sugar
- 4 tsp. vanilla sugar
- 2 tbsp. espresso instant powder
- 4 tbsp. cacao powder
- 2 eggs
- 150g Toblerone chocolate, chopped
- 100g almond slivers, roasted
- 300g flour
- 2 tbsp. baking powder
- 1 bag of dark cake glaze (which is about 150g)



## Preparation:

1. Preheat the oven to 180°C. Line three baking tins with baking parchment.
2. Roast the almond slivers in a frying pan without fat. Set aside and let it cool down.
3. Whisk butter in a bowl until creamy.
4. Add muscovado sugar, vanilla sugar, salt, espresso powder, cacao powder and eggs, whisk until the mixture is lighter.
5. Chop Toblerone into small pieces, add together with the almond slivers, stir.
6. Sieve flour and baking powder on top and combine the mixture to form a (sticky ☺) dough.
7. Form spheres about the size of an unopened walnut. Put onto the baking parchment with at least 7 cm distance from one to the other. Set aside in a cool place for 15 minutes.
8. Bake for 8-10 minutes, during this time the spheres will melt into small heaps.
9. Melt the cake glaze and pipe onto the (cold) cookies with quick movements.

(recipe after „Das neue Guetlibuch“ from Betty Bossi)