

# *Myriam's Engelsaugen*

## *(Angel Eyes)*

Makes approx. 50 cookies  
Pre-heat oven at 160°C Umluft / 320° Fahrenheit

### **Ingredients:**

- 200 g butter (approx. 1 cup)
- 100 g granulated sugar (½ cup)
- pulp of 1 vanilla pod
- 2 egg yolks
- a pinch of salt
- 300 g all-purpose flour (approx. 2 cups and 2 tbsp)
- 80 g ground hazelnuts (approx. 3 ounces)
- confectioner's sugar
- 150 g semi-sweet chocolate *or* current jam (approx. 5 ounces)

### **Preparation:**

Knead the butter with sugar, egg yolks, and the vanilla to a smooth dough. Sift the flour over the dough, add the ground hazelnuts, and knead the dough until smooth.

Form small balls from the dough and place them onto a baking tray that is lined with baking parchment. Use the handle of a wooden cooking spoon to push a small but not too deep indentation into the top of each ball.

Bake the cookies on the middle rack of the oven for 13 - 15 minutes, until they have a slightly brown color.

Let the cookies cool down and dust them with confectioner's sugar.

Melt the chocolate over steaming water, or heat the jam, and place a small amount into the indentation of each cookie.

After the chocolate / jam has cooled down completely, you can store the cookies in a tin box.

*Enjoy!*

