

Hazelnut Christmas cookies sugarfree



 15 min.  88 kcal  SteviaSweet Crystal

Preparation

Beat the soft butter until fluffy. Add the egg (at room temperature) and mix well. Combine the flour, ground hazelnuts, baking powder and spices and carefully fold into the beaten mixture. Allow the dough to rest in the refrigerator for around half an hour.

Preheat the oven to 175 °C.

Shape the dough into two strands. Cut each strand into 16 equal pieces. Roll the pieces into balls. Place the dough balls onto a baking sheet lined with baking paper and press down slightly. Press a whole hazelnut into the centre of each biscuit.

Bake on the middle shelf of the oven for approx. 12 to 15 minutes.

Ingredients for 32 servings

200 g	butter
75 g	SteviaSweet Crystal
1	egg
195 g	white flour
20 g	ground hazelnuts
1 tsp	baking powder
1 1/2 tsp	ground cinnamon
1/4 tsp	ground ginger
1/4 tsp	ground cloves

To serve

32	hazelnuts
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Nutritional information per portion

88	kcal
372	kJ
1.5	Protein in g
5	Carbohydrates in g
7	Fat in g