

## **HAZELNUT COOKIE DOUGH**

(from *The Bewitching Kitchen*)

226 g butter

150g total sugar (100 + 50 white and brown or reversed, see comments)

30g egg (must weigh)

1 tsp hazelnut emulsion (variations in comments)

¼ tsp vanilla extract

380g all purpose flour

½ tsp salt

Soften butter on low mixer setting. Add sugars and mix on low until butter is incorporated. Add egg, extracts, mix on low. Add flour and salt and mix until dough comes together.

Form disc, wrap in plastic and place in fridge 10 minutes.

Roll out, press stamps or cut. Refrigerate for 90 minutes or freeze for 15 minutes before baking at 350F until done, depends on size and thickness of your cookie.