

Nut Triangles

Ingredients

Dough

- 300 g flour
- 1 level tsp baking powder
- 100 g sugar
- 1 packet of vanilla sugar
- 2 eggs
- 130 g margarine

Coating

- 350 g apricot jam
- 150 g sugar
- 200 g butter
- 2 packets of vanilla sugar
- 4 tbsp water
- 200 g crushed hazelnuts
- 200 g crushed almonds

Directions

- ☞ Mix all dough ingredients and knead vigorously. Then place it in the fridge for 30 min.
- ☞ Roll the dough out and place it on a baking sheet with baking paper. Spread the apricot jam on top of it.
- ☞ Melt the butter in a pot on the cooker. Add sugar, vanilla sugar, and the water, and boil up briefly.
- ☞ Add the hazelnuts and the almonds and mix. Pour the mixture on the dough and spread out uniformly.
- ☞ Bake at 175 °C for 25-30 min, until it is golden-brown.
- ☞ Take the baking sheet out of the oven, and let it cool off. Cut the cookies into about 12-16 squares. Cut these diagonally to produce nut triangles.