

Blackberry Hazelnut Cookies

Printed from Cookie Recipes at <http://www.cookierecipes.org/>

This recipe yields approximately 30 cookies.

Ingredients:

COOKIES:

½ cup of butter.

1/3 cup of sugar.

¾ cup of ground hazelnuts.

1 teaspoon of lemon juice.

1 teaspoon of vanilla extract.

1 ¼ cups of all-purpose flour, sifted.

ICING:

1 ½ cups of powdered sugar.

1 teaspoon of butter.

1 ½ teaspoons of blackberry liqueur.

1 ½ tablespoons of hot water.

Directions:

COOKIES:

Preheat your oven to 325°F.

Cream together the butter and sugar until light and fluffy.

Stir in the ground hazelnuts, lemon juice and vanilla extract.

Mix in flour to form a firm dough.

On a floured board, roll out to 1/8 inch thickness and cut into 2 inch rounds.

Place on greased cookie sheet and bake for 12 minutes, or until browned lightly.

Allow to cool on wire racks.

ICING:

Sift the powdered sugar into a bowl; then add the butter and the blackberry liqueur.

Stir in the hot water, drop by drop, until mixture is of spreading consistency (it might be the case that not all the water is needed).

Spread the blackberry icing onto the cooled cookies.