

HOW TO MAKE

Chocolate almonds sandwich cookies

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 lb flour• 8 oz butter• 10 oz confectioner's sugar• 2 oz ground almonds• 2 egg• 3.5 oz chocolate• 2 oz butter• 1TBS glucose	1	Mix flour, butter cut in small pieces, icing sugar and ground almonds until it looks like sand. Add one egg, knead well and form a ball. Store in the fridge for 10 minutes.	<ul style="list-style-type: none">• 1 lb flour• 8 oz butter• 10 oz confectioner's sugar• 2 oz ground almonds• 2 egg	
	2	Heat the oven to 350°, line a cookie sheet with parchment paper.		
	3	Roll the dough in a thick layer and cut in disks or rectangles, adding a "window" in half of them. Place on lined cookie sheet and store in the fridge for 10 minutes. Bake for about 15 minutes.		
	4	Chop the chocolate and melt it with the butter. Add the glucose. Once a little set, brush half the cookies with the chocolate spread and cover them with the cookies with a window in them.	<ul style="list-style-type: none">• 3.5 oz chocolate• 2 oz butter• 1 TBS glucose	