

# Athlone Education Centre School Challenge

## Chocolate & Hazelnut Thumbprint Cookies

Prep: 20 Mins

Cook: 20 Mins Plus Cooking

Difficulty level: Easy

Serves: 25

### Ingredients

- 180g hazelnuts, toasted
- 100g plain flour
- 90g buckwheat flour
- 60g golden caster sugar
- 180g unsalted butter
- 100g dark chocolate, roughly chopped
- 1 tsp coconut oil (or use any flavourless oil)

### Method

- Line a baking tray with baking parchment. Tip the hazelnuts into the bowl of a food processor and pulse until finely chopped. Add the flours, sugar and pinch of flaked sea salt and process for 20-30 seconds until fully combined. Add the butter and pulse until the mixture just starts to come together. Tip the dough out onto a work surface and knead by hand until smooth.
- Roll the dough into 25 small balls, then transfer to the prepared baking tray. Using the thumb or handle of a wooden spoon, make an indent in the centre of each piece of dough. Put the tray in the fridge and chill for 30 minutes before baking. Heat oven to 180C/160C fan/gas 4.
- Bake in the oven for 15/20 minutes or until light golden brown. Put the chocolate and oil in a heatproof bowl and set over a pan of simmering water, stirring occasionally, until fully melted. Use a teaspoon to top each cookie with a little melted chocolate. Put aside until the chocolate has set.
- Not suitable for those with nut allergies!



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