



Lace Cookies

30 minutes

Hands on

12

Portion(s)

1

Difficulty



Ingredients

- 300 g granulated sugar
- 210 g butter, at room temperature
- 170 g walnuts
- 60 g all-purpose flour
- 150 ml milk
- 1 pinch salt
- chocolate couverture, for serving

Διατροφικός πίνακας

Nutrition information per portion

356 Calories (kcal)	24.5 Total Fat (g)	10.5 Saturated Fat (g)	29.7 Total Carbs (g)
18%	35%	52%	11%
26.0 Sugars (g)	3.5 Protein (g)	1.0 Fibre (g)	0.06 Sodium (g)
29%	7%	4%	1%

Method

- In a bowl, add the sugar and milk. Whisk until the sugar dissolves.
- Add a pinch of salt and the flour, Whisk.
- Coarsely chop the walnuts in a food processor.
- Add them to the bowl and stir. Cover with plastic wrap and refrigerate for 3-4 hours until the mixture becomes more firm.
- Position the oven rack to the middle level and preheat to 160* C (320* F) Fan.
- Line 2 baking sheets with parchment paper.
- Each baking sheet holds 6 cookies, because they spread out and become thin. Drop 1 teaspoon of cookie dough onto the baking sheet for each cookie. Leave 7-8 cm between them. Use a spoon to give them a round shape.
- Bake 1 baking sheet at a time, until the cookies turn golden, spread out and the mixture starts to froth at the edges. Rotate the baking sheet once during baking to allow the cookies to bake evenly. They should be ready between 6-15 minutes, depending on the oven.
- When ready, remove them from the oven and allow them to cool and become firm for 1-2 minutes. Transfer them to a wire rack along with the parchment.
- You can give them the desired shape in the following way:
- As soon as they cool, place a metallic spatula or a rolling pin under the cookie. If the cookie doesn't break, then you can transfer it. To give them a curved shape, you can "wrap" each cookie around a rolling pin.
- To decorate, you can use melted chocolate. You can melt it in a bain marie or place it in a bowl, cover with plastic wrap and microwave for 1 minute.