

My favourite recipes



BAKING

Wholemeal-Quark-Oildough hazelnut cookies

Ingredients

- 200 g Quark, low-fat
- 100 g Cooking oil
- 100 g Sugar
- 1 Egg (Size M)
- 1 Pinch of salt
- 400 g [SchapfenMühle Wheat wholemeal flour](#)
- 12 g Baking powder
- 50 g Milk

Nut filling

- 50 g Sugar
- 30 g Egg white (1 Egg white)
- 110 g Hazelnuts, ground
- 30 g Cream

- 1 Egg yolk and milk for brushing

Preparation

Add the quark, cooking oil, sugar, egg and salt to the mixing bowl and whisk. Mix the baking powder into the flour, add it little by little and knead it with a handheld mixer (dough hook) at a slow speed for roughly one minute until a smooth dough forms. Add the milk at the end. Cover the wholemeal quark oil dough and leave to rest in the fridge for 15 minutes.

Nut filling: Lightly beat the egg white and sugar with a handheld mixer, but not until stiff. Stir in the hazelnuts and cream. If you like, feel free to add 2 g of cocoa. Preheat the oven to 175 °C (convection).

Roll out the dough on a work surface to about 40 x 40 cm and cut out rectangles 10 cm wide and 8 cm deep. Portion a teaspoon of nut mixture (10 g) on top. Dilute the egg yolk with a little milk and brush the edges of the dough with it. Place the top side of the pastry over the filling and press down slightly. Place the hazelnut cookies on two baking trays lined with baking paper and brush the surface with the remaining egg wash. Bake each tray on the middle rack for about 18 – 20 minutes.

Notes

Please note: Every oven is different. Please adjust the individually required baking times and temperatures accordingly.

We hope you enjoy
the preparation!