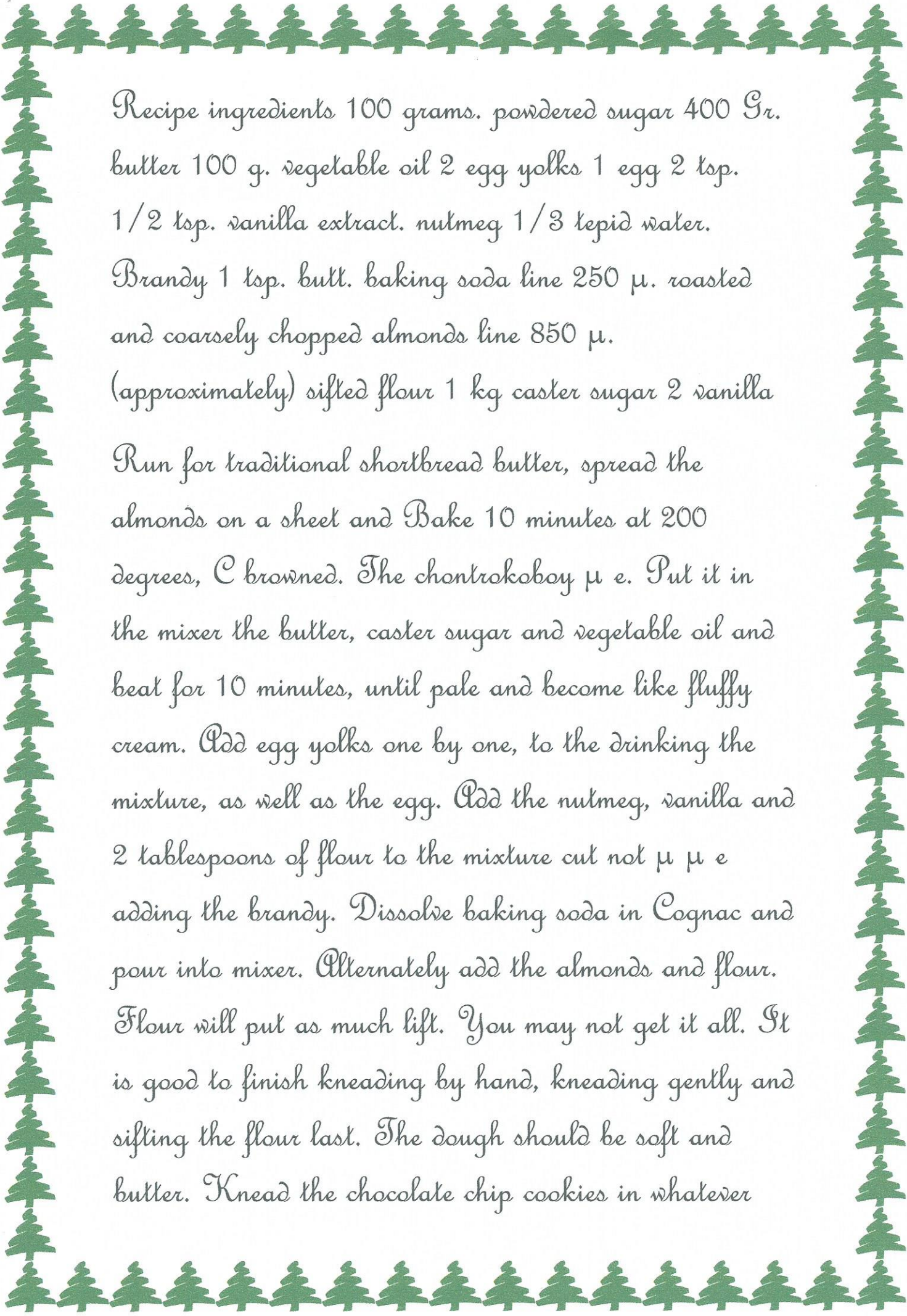




Recipe ingredients 100 grams. powdered sugar 400 Gr.

butter 100 g. vegetable oil 2 egg yolks 1 egg 2 tsp.

1/2 tsp. vanilla extract. nutmeg 1/3 tepid water.

Brandy 1 tsp. buttl. baking soda line 250 µ. roasted
and coarsely chopped almonds line 850 µ.

(approximately) sifted flour 1 kg caster sugar 2 vanilla

Run for traditional shortbread butter, spread the
almonds on a sheet and Bake 10 minutes at 200
degrees, C browned. The chontrokoboy µ e. Put it in
the mixer the butter, caster sugar and vegetable oil and
beat for 10 minutes, until pale and become like fluffy
cream. Add egg yolks one by one, to the drinking the
mixture, as well as the egg. Add the nutmeg, vanilla and
2 tablespoons of flour to the mixture cut not µ µ e
adding the brandy. Dissolve baking soda in Cognac and
pour into mixer. Alternately add the almonds and flour.
Flour will put as much lift. You may not get it all. It
is good to finish kneading by hand, kneading gently and
sifting the flour last. The dough should be soft and
butter. Knead the chocolate chip cookies in whatever

shape we want and lay them on a sheet. The Bake at 170 degrees C in the air for about 35 minutes, until you pop over and Brown.

