



Daily Idea

Heart Shaped Cookie

- 225g butter
- 140g sugar
- 1 tablespoon apple sauce
- 2 teaspoons vanilla extract
- 250g plain flour
- 25g cocoa
- pinch of salt
- 120g plain chocolate chip
- 60g chopped hazelnuts



Place the butter and sugar in a bowl and cream together, add the apple sauce and vanilla and mix well.

Sieve the cocoa, salt and flour and add it to the butter.

Add the nuts and chocolate chip and combine to make a dough.

Wrap the dough in cling film and chill for 1 hour

Remove dough from fridge and divide into two parts roll each part out on grease proof paper to approx 5 mm thick and cut out heart shape cookies from it.

Place the cookies on a oiled baking tray leaving space between the cookies. Repeat for rest of dough.

Place the trays of cookies in the fridge for 10 minutes to chill.

Preheat oven to 190 degrees C / 375 degrees F

Bake the cookies in the oven for 10-15 minutes or until firm.

Transfer cookies to wire rack to cool.