

## Butter cookies with nougat

### Preparation

10 minutes

### Rest

1 to 2hrs.

### Cooking

30 minutes

### Ingredients

1 bar of 85g *Vital almond nougat*

or 10 to 11 small nougat cubes

120g butter

120g crystal sugar

1 egg yolk

75g flour

1 teaspoon of baking powder

### Difficulty

\*Very easy

### Method

- ✓ Place the nougat in the freezer overnight.
- ✓ Wrap the nougat in a plastic bag or in a clean cloth and smack it into little pieces.
- ✓ Beat the butter with the sugar and add the egg yolk. Sift the flour and add. Add the baking powder as well.
- ✓ Mix the nougat pieces in this batter.
- ✓ Knead the batter briefly and roll it into a thick 'sausage'. Wrap in plastic and put in the fridge for 1 to 2 hours.
- ✓ Take the dough out of the fridge and cut into slices of about 1cm.
- ✓ Place them on a buttered baking sheet or plate.
- ✓ Preheat the oven to 140°C and bake the cookies for about 25 to 30 minutes.
- ✓ *Note that they do not burn!*

