

## Italian Hazelnut Cookies

Yield: 20-24 cookies

1/2 cup butter (salted) or coconut oil  
1 cup unbleached, organic all-purpose flour  
1/4 tsp baking powder  
1/4 cup brown sugar  
1/4 cup organic sugar or evaporated cane juice  
Pinch sea salt (add extra if using coconut oil)  
1/2 tsp vanilla  
1 egg yolk  
1 tbsp water  
2/3 cup chopped hazelnuts, lightly toasted, skins removed\*  
24 whole hazelnuts (do not toast)

Preheat the oven to 350 degrees F. Put the butter, flour, baking powder, sugar, sea salt, vanilla, egg yolk and water into a food processor. Process until it's a smooth soft dough. Scrape the sides of the processor bowl to help it mix, if needed. Add the chopped hazelnuts and mix. If it doesn't mix evenly, then transfer to a bowl and mix by hand. Pinch off a ball about half the size of walnut (in its shell). Round the ball with your hands. Place on a baking sheet lined with parchment. Continue with the rest of the cookie dough. Space each cookie about 2 inches apart. Press each cookie ball down with a fork. Press a whole hazelnut into the centre of each cookie. Put in the oven and bake for 12- 15 minutes or until slightly golden around the edges. Let cool on a rack. Store in an airtight container.

To toast the hazelnuts: Preheat the oven to 300 degrees. Put the whole hazelnuts on a baking sheet and spread them out. Put in the oven and bake for about 12-14 minutes. Remove from the oven and let cool. Rub the hazelnuts with your hands to remove the skins. All the skin does not have to be removed. Place in a food processor and process the hazelnuts to be small pieces (do not fully grind). Can be chopped by hand. Set aside until ready to make the cookies. Can be done ahead of time.

## Italian Black Sesame Cookies

Yield: 20-24 cookies

1/2 cup butter (salted) or coconut oil  
1 cup unbleached, organic all-purpose flour  
1/4 tsp baking powder  
1/4 cup brown sugar  
1/4 cup organic sugar or evaporated cane juice  
Pinch sea salt (add extra if using coconut oil)  
1/2 tsp vanilla  
1 egg yolk  
1 tbsp water  
1/3 cup ground, black sesame seeds, lightly toasted  
1-2 tbsp black sesame seeds, not toasted

Preheat the oven to 350 degrees. Put the butter, flour, baking powder, sugar, sea salt, vanilla, egg yolk and water into a food processor. Process until a smooth soft dough. Scrape the sides of the processor bowl to help it mix, if needed. Remove from the processor and transfer to a bowl. Sprinkle in ground sesame seeds. Lightly mix in, so that the dough is two-tone and not fully mixed. Pinch off a ball about half the size of walnut (in its shell). Round the ball with your hands. Place on a baking sheet lined with parchment. Continue with the rest of the cookie dough. Space each cookie about 2 inches apart. Press each cookie ball down with a fork. Sprinkle some whole black sesame seeds (not toasted) onto the centre of each cookie. Put in the oven and bake for 12- 15 minutes or until slightly golden around the edges. Let cool on a rack. Store in an airtight container.

To toast and grind the black sesame seeds: Preheat the oven to 300 degrees. Sprinkle the sesame seeds onto a baking sheet and spread out. Put in the oven and bake for about 12-14 minutes. Remove from the oven and let cool. Place in a clean coffee grinder and grind. Set aside until ready to make the cookies. Can be done ahead of time.

Alternative flour options:

1 1/4 cups spelt or einkorn flour can be used

1 cup white rice flour mixed with 1/2 cup tapioca flour or starch (for gluten free)