



Energy Cookies

Makes 15 cookies

Ingredients

- 1 cup all purpose white gold flour
- $\frac{1}{2}$ cup hazelnut flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup unsalted butter, room temperature
- $\frac{1}{2}$ cup brown sugar
- 1 large egg
- $\frac{1}{2}$ cup dry raisins, chopped
- $\frac{1}{4}$ cup almonds, chopped

Preparation

1. Preheat the oven to 350°F and line a large baking sheet with parchment paper.
2. In a large bowl, combine the flours and salt.
3. Mix in the butter, brown sugar and egg until incorporated. Fold in the raisins and almonds.
4. Using a small ice cream scooper or 2 tablespoons, place small mounds of batter on the baking sheet, spacing them about $\frac{1}{2}$ inch apart. Press the mounds gently with the back of a spoon to flatten and bake for 15 to 20 minutes, until golden.
5. Transfer to a wire rack and cool before serving. May be stored in an airtight container at room temperature up

to 1 week.