

Ingwerschnitten

(German Christmas biscuits with ginger, nuts, and chocolate)

Ingredients

For the dough:

- 125g Margarine
- 100g Sugar
- 4 Eggs
- 200g Ground hazelnuts
- 250g Bittersweet chocolate (50% cocoa)
- 125g Candied ginger
- 250g Flour



For the glaze:

- 150g Icing sugar
- 1 Lemon

Instructions

1. Grate the chocolate, finely dice the ginger, (grind the hazelnuts if bought in whole)
2. Stir margarine, sugar, and eggs until foamy
3. Add nuts, chocolate, ginger, and flour to mix to a dough
4. Spread the dough on a baking tray with baking paper
5. Bake for around 25min at 180C (fan) until baked through but still soft. In the meantime, mix the icing sugar and lemon juice to a glaze.
6. Whilst the dough is still warm, spread the glaze on the surface with a brush or spoon.
7. Cut it into cube or diamond shaped biscuits.
8. Let it cool down – and enjoy! 😊

