



MUESLI CHRISTMAS BISCUITS

With apricots

INGREDIENTS

- 200g dried apricots
- 300g chocolate (80% cocoa or cooking chocolate)
- 250g ground hazelnuts (or almonds)
- 100g muesli
- 8 egg whites
- A pinch of salt
- 300g sugar
- 1 sachet vanilla sugar
- A dash of flour

METHOD:

1. Cut the apricots into fine pieces and chop the chocolate into small pieces with a knife. Keep a small amount of the chocolate back for decorating the biscuits!
2. Add a pinch of salt to the egg whites and beat them into stiff peaks with a food processor or whisk. In a separate bowl, mix together the sugar, vanilla sugar, hazelnuts, muesli, and a dash of flour.
3. Carefully fold the nut mixture into the beaten egg whites. Using two spoons, "drop" cookies out onto a baking tray lined with baking paper. Bake in a preheated oven at 180C for approximately 20 minutes until golden brown.
4. Carefully melt down the remaining chocolate in a bain-marie and spread over the biscuits.