

Chocolate and Nut Cookies

200g caster sugar
120g plain flour
60g walnuts, chopped
90ml cocoa powder
1 teaspoon baking powder
Pinch of salt
60g cold, unsalted butter, cubed.
2 medium eggs
1 teaspoon coffee or vanilla extract
50g icing sugar

In a bowl rub the butter into the flour, salt and baking powder.

Using a spatula stir in the cocoa powder, caster sugar and chopped walnuts.

Make a well in the centre and mix in the beaten egg and the coffee or vanilla extract. The mixture will be sticky.

Chill until the dough is firm enough to handle, 20 minutes in a freezer or 1 hour in a fridge.

Heat the oven to 180C (fan oven 160C). Line a baking sheet with baking parchment and put the icing sugar in a small bowl.

Weigh out 18g portions of the dough. Roll each one into a ball and coat each one with icing sugar

Place on a baking sheet and flatten them slightly with the back of a fork.

Bake the cookies for 10 minutes, and transfer to a cooling rack when cool enough to handle.