

Raciones para 4

40 g
Cocoa powder

75 g
Chopped walnuts

100 g
Brown sugar (better if you can choose muscovado sugar or similar)

150 g
Flour

50 g
Ground walnuts

15 g
Melted margarine

30 g
Icing sugar

5 g
Salt

3 g
Baking soda

10 g
Cornflour

10 g
Flour to batter without egg

100 ml
Water

10 g
Sunflower oil

2 g
Yeast

- 1 First, mix everything that will substitute egg in a large bowl. Mix the special flour to batter with cornflour and yeast. Add water bit by bit and oil. Stir and leave for 5 minutes.
- 2 Add brown sugar and melted margarine and stir again until everything is well combined.
- 3 Mix the rest of the ingredients in another bowl. Add the liquid ingredients, again little by little, and make a dough. Spread the dough over some parchment paper in a large rectangle. Bake for 150°C for 35 minutes.
- 4 Remove the tray from the oven and leave it for about 10 minutes, until it is cold enough. Cut 2cm slices with a knife, you will get around 12 units.
- 5 Place the slices on the parchment paper again turning them over to bake properly for 15 more minutes.
- 6 Turn them over twice more (baking for 15 minutes each time) until they are completely done, slices must be crunchy.
- 7 Cool the slices completely and store them in a glass jar or in a food container.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/biscotti-de-brownie-con-chocolate-y-nueces/>

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