

## 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

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

