

Rye Hazelnut Sable Cookies

- Katie Gourley, baker

INGREDIENTS

180 grams (approx 1.5 cups) hazelnuts, untoasted or toasted
180 grams (approx 1.5 cups) buckwheat flour
(or use whole wheat pastry flour, or other grains, or all purpose flour)
130 grams sugar (approx 2/3 cup)
130 grams unsalted butter (~ 4.75 oz, approx 1/2 cup + 1.5 tablespoons)
(if using salted butter, omit adding salt below)
1 tsp salt
Optional
1 teaspoon spice, like cinnamon or ginger

DIRECTIONS

Watch [Katie's video](#) for the low down on using the kitchen scale.

- 1 - Use a food processor to pulse the hazelnuts into a fine meal, being careful not to make nut butter!
- 2 - Combine the flour, hazelnut meal, sugar and salt in a large bowl. Stir together.
- 3 - Chop cold butter into approx 1/2 inch cubes, add butter cubes to the bowl with dry ingredients. Use your hands to crumble the butter into a pea sized crumbs. After a couple minutes, check to see if the dough will come together with your hands. If not, you may need to add btwn 1 teaspoon up to 1 Tablespoon water.
- 4 - Once the dough sticks together, turn it onto a sheet of plastic wrap, then wrap it up, and chill for approx 30 minutes, up to 24 hours.
- 5 - Preheat oven to 350.
- 6 - Put pieces of parchment on a baking sheet.
- 7 - Remove dough from fridge, unwrap, and scoop the dough into balls and then flatten into patties. Or roll the dough into a log and then slice it.
- 8 - Place on baking sheet. Bake for 12-ish minutes, until firm in the center.
- 9 - Cool for a few minutes, and Enjoy!

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