

Hazelnut Brownies

Wet Mix:	125g butter
	1 cup sugar
	2 eggs
Dry Mix:	1.5 cps flour
	1 tspn baking powder
	1/2 tspn salt
	2 desertspoons cocoa
	1 cup coarsely-chopped roasted <u>Hazelnuts</u>
Method:	<p>This is a variation of an old favourite - Peanut Brownies and is rapidly becoming <i>the</i> favourite biscuit amongst our friends and family.</p> <p>Cream the butter and sugar and then add the egg. Premix the dry ingredients and add these slowly to the wet mix. Roll the dough into about 16 balls and press down with a fork onto a cold, greased oven tray. Bake in a preheated oven at 180 deg.C for 12 to 15 minutes. Stand the biscuits on a rack to cool for 30 minutes before serving.</p>