

## Chocolate Hazelnut Crisps

½ cup hazelnuts

2 eggs

2 oz unsweetened chocolate

½ cup sifted flour

½ cup butter

½ tsp vanilla

1 cup sugar

Finely chop the nuts. Melt the chocolate. Mix the butter into the chocolate, then the sugar, and then the eggs one at a time. Add the flour and vanilla and beat well. Spread onto 12x16 baking sheet. Sprinkle with chopped nuts.

Bake at 400° for 15 minutes. While warm, cut into two-inch squares. Cool and break into squares.

Adapted from *Best Chocolate & Cocoa Recipes* (1931).