

Hazelnut Chocolate Crisps

¼ cup butter
¾ cup light brown sugar
3 oz bittersweet chocolate
1 cup chopped hazelnuts
1 tsp vanilla
1 egg, well-beaten

Finely chop the chocolate. Melt the butter with the sugar and bring barely to a bubble, then cook, stirring constantly, for three minutes, or to about 300°. Remove from heat and mix in the hazelnuts and chocolate. Cool five minutes.

Add vanilla and egg, and mix well. Drop by half teaspoonfuls onto a cookie sheet lined with wax paper. Bake at 375° for 10-12 minutes. Cool, then peel cookies from paper.

Adapted from *Party Bait* (1954).