

Sandbusserl / Sandies



(c) 2010, Design TavernMaker

Ingredients:

- 140g butter (not salted)
- 140g nuts (ground)
- 250g sugar (icing sugar)
- 90g plain chocolate, softened

Place the butter and sugar in a bowl and beat together until light and fluffy. Then gradually beat in the softened chocolate. Then add the ground nuts and mix. Finally, form small balls and put them on baking sheets. Bake in the preheated oven (150 C, not more) for 10-15min.