

Baking with Elk

COOKIES WITH COFFEE GROUNDS

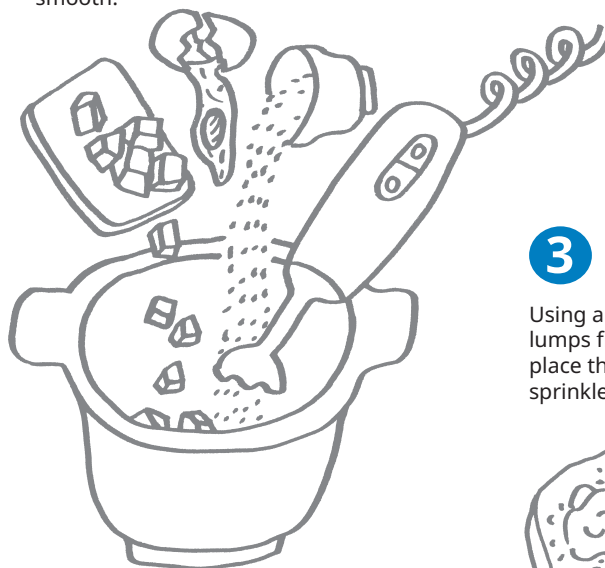
A gift for parents who love coffee



The coffee grounds remain in the coffee machine after making coffee and are often discarded. We will use them as a tasty fiber in our new cookies instead.

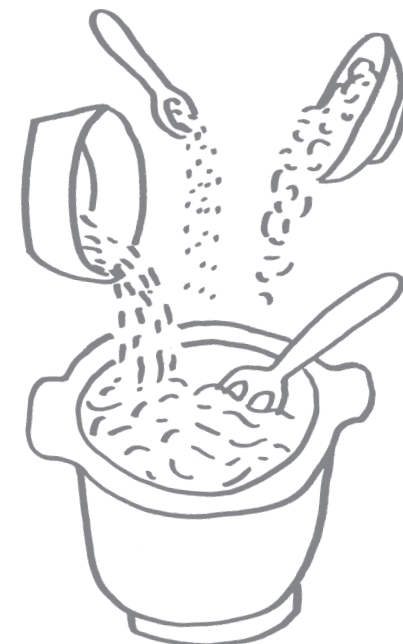


- 1 Cut the butter into small pieces and whisk it with an egg and sugar in a bowl until smooth.



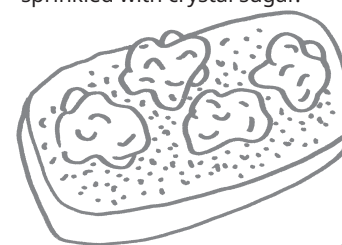
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Add flour, coffee grounds and baking powder and mix everything together into a thick dough.



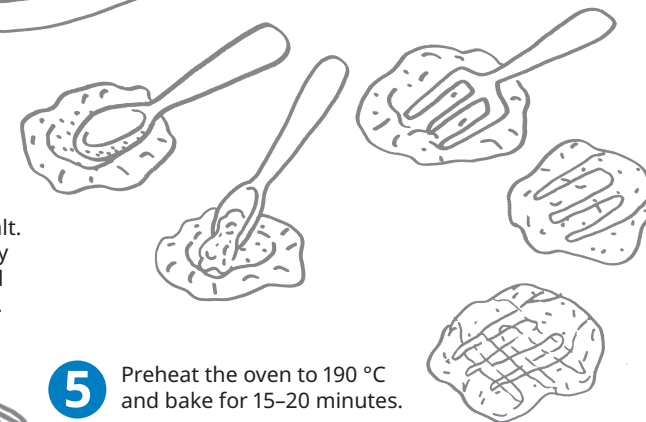
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Using a teaspoon, take small lumps from the dough and place them on a cutting board sprinkled with crystal sugar.



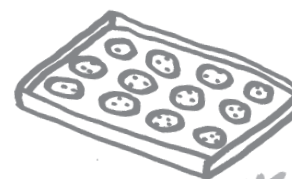
4

Gently mash the lumps with a teaspoon wrapped in sugar and put jam in the resulting hole. Or mash the lumps with a fork, which makes a nice pattern on the cookie. You can sprinkle the cookies with a few grains of salt. Place the prepared cookies directly on the baking tin, there is no need to use a baking paper or grease it.



5

Preheat the oven to 190 °C and bake for 15–20 minutes.



You may need:
HEMMABAK
baking tin



VISPAD
mixing bowl



Enjoy
your meal!

