Basler Brunsli

1 Chop the dark chocolate and melt over a hot bain marie while stirring regularly, taking care that the bowl doesn't touch the water. Set aside.

2 In a large bowl mix together the ground almonds, the cocoa powder, the sugar, the salt and the flour.

3 In a separate bowl beat the egg whites until stiff, then fold them into the almond mix. I used my Kitchen Aid (with dough hook) for this step, because the dough was pretty dry.

4 Lastly add the melted chocolate as well as a generous shot of Kirsch (to taste) to the dough and knead shortly (because my dough was still a bit sticky, I had to add a little more ground almonds at this point). Form into two separate disks, wrap into cling film and chill in the fridge for at least one hour.

5 Preheat the oven to 220°C (430° Fahrenheit). Slightly flour a wooden board or silicone mat and roll out the dough until it reaches the desired thickness (contrary to the original BBs I prefer mine pretty thin, about 5 mm/0,2 inch). Cut out the shapes of your choice and place on a parchment paper lined baking tray. (Traditional recipes suggest letting them dry on the tray for several hours before sending them to the oven - *I skipped this step*.)

6 Bake for 5 to 7 minutes on middle level depending how thick your cookies are. They should be crisp on the outside, with a rather soft and chewy core (bake them a little longer, if you prefer them all crisp). Take out and let cool off completely. Store in an airtight cookie jar. Add a piece of a fresh apple (replace as needed) to add extra moisture to the cookies - if desired.

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Recipe source: Maike's grandma, Küchengötter.de, adapted

Prep time & chilling: ~90 minutes, baking 8-10 minutes

Ingredients (yields about 80 cookies):

- 150 g dark chocolate
- 300 g ground almonds (more as needed)
- 50 g unsweetened cocoa powder
- 200 g sugar
- a pinch of salt
- 50 g all-purpose flour, extra for dusting the board
- 4 egg whites (M or L)
- a generous shot Kirsch (at least 2 tbsp)

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