



# Hazelnut Brown Butter Biscuits

*makes about 2 dozen*

- 2 1/2 cups blanched hazelnut flour
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons Reims
- 1 cup hazelnuts, toasted and coarsely chopped
- 1/2 cup cacao nibs
- 1/2 cup brown butter
- 1/4 cup virgin coconut oil
- 6 tablespoons honey
- 1 tablespoon vanilla extract
- 3 teaspoons Maldon salt
- 3 teaspoons rapadura

Preheat the oven to 350 degrees. Line 2 large baking sheets with parchment paper.

In a large bowl, combine the hazelnut flour, fine sea salt, baking soda, Reims, hazelnuts and cacao nibs. In a medium bowl, whisk together the butter, coconut oil, honey and vanilla extract. Stir the wet ingredients into the hazelnut flour mixture until thoroughly combined.

Roll the dough into a large log, 2 1/2 inches in diameter, then wrap in parchment paper. Place in the freezer for 1 hour, or refrigerate until firm. Take out the log, unwrap it and cut into 1/4" slices with a sharp, wet knife. Combine the Maldon salt and rapadura in a little bowl and sprinkle a bit on each slice. Transfer the slices onto the prepared baking sheets, leaving 2 inches between each biscuit.

Bake for 7 to 10 minutes, rotating trays once, until biscuits are golden brown. Let

them rest on the baking sheets for 10 minutes, then transfer to a rack to cool completely.