

## BAKED GOODS

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### NUT TRIANGLES†

### (NUSS DREIECKEN)

#### **Dough:**

- 1 2/3 cups flour
- 1 teaspoon baking powder
- 1/2 cup sugar
- 1 egg
- 1 stick or 8 tablespoons butter or margarine

#### **Topping:**

- 4 tablespoons raspberry preserves
- 1 1/2 sticks or 12 tablespoons butter
- 3 tablespoons water
- 2/3 cup sugar
- 1 cup ground almonds
- 1/2 cup chopped almonds
- 2/3 cup chopped walnuts
- 6 oz. milk chocolate
- 1 teaspoon milk

**Dough:** Place flour on a countertop and mix in the baking powder. Make a well and drop in the egg and sprinkle the sugar over the top. Cut butter or margarine over it and knead into a smooth dough. Roll out the dough and use it to line a greased, shallow pan (10" X 15" X 1"). **Topping:** Spread raspberry jam evenly over the top and set aside. Melt the butter, sugar and water in a saucepan and stir in the ground and chopped nuts. Take it off the heat and cool for 5 minutes. Spread it evenly over the raspberry preserves and bake in a preheated oven at 375° for 20-25 minutes. Let the pan cool completely. Cut into 2" squares and then cut the squares into triangles. Melt the chocolate and stir in the milk. Dip the two corners of the cookies farthest apart in the chocolate. Place the cookies on a piece of wax paper until the chocolate hardens.

Makes 80-90 cookies

