

nøgg

No Egg.
But Plants.

Simply. **Golden.**
Cookies.

Preparation

- 1 Mix the baking powder and flour together.
- 2 Beat the margarine and sugar for approx. 3 minutes with a hand mixer until fluffy.
- 3 Add the grated almonds and nøgg Scrambled Eggs Alternative liquid.
- 4 Fold in the flour mixture (Point 1) and knead well for 2–3 minutes.
- 5 Shape the cookies, place on a prepared tray, and bake:
in an oven
180°C (top-/bottom heat), 12 minutes
in the combi-steamer
160°C (Convection), 10–12 minutes
- 6 Leave the cookies to cool for about 1 hour, and serve.

Tip: Garnish with vegan chocolate if desired.

The preparation time always depends on the type of cooking appliance used and its heat output.

Ingredients for approx. 24 cookies à 30 g/ 18 cookies à 50 g

- 100 g **nøgg Scrambled Eggs liquid**
- 350 g flour (type 405)
- 200 g margarine/vegan butter
- 150 g sugar
- 100 g grated almonds
- 15 g baking powder


plant-
based

