

# Chocolate Walnut Paws

60–90 Min

## Preparation

1. Melt the butter and set it aside. In a mixing bowl, combine eggs, vanilla sugar, and a pinch of salt. Mix on medium speed until the mixture is thick and fluffy, about 7 minutes. Add the vanilla paste and briefly mix again.
2. In a separate bowl, combine flour, cocoa powder, and baking powder, then sift. Gradually add half of the dry ingredients to the egg mixture and gently fold using a spatula. Add the remaining dry ingredients and the ground walnuts, folding gently until combined.
3. Add 1/4 of the batter to the melted butter and mix well with a spatula. Then fold this mixture back into the remaining batter, mixing gently until smooth and glossy.
4. Chill the batter in the refrigerator for 30–60 minutes. Preheat the oven to 175°C. Grease the paw-shaped moulds well with melted butter. Transfer the batter to a piping bag and fill the moulds. If there is leftover batter, keep it in the fridge while the first batch bakes.
5. Bake the paws for 10–12 minutes. Remove them from the oven and let them cool slightly in the mould before transferring them to a wire rack to cool completely.
6. Dip the tops of the paws in melted chocolate and sprinkle with chopped walnuts. Allow the chocolate to set before serving. These cookies are best enjoyed fresh, as they tend to dry out quickly.

## Ingredients 12 Portions

= Kotányi Produkte

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|---|---|
| 110 g | Butter |
| 2 | Eggs |
| 100 g | Bourbon Vanilla Sugar |
| 1 pinch | Himalayan Salt |
| 1 tsp | Bourbon Vanilla Paste |
| 100 g | All purpose flour |
| 5 g | Cocoa powder |
| 0.5 tsp | Baking powder |
| 15 g | Ground walnuts |

For decoration:

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|---|---|
| 100 g | Melted chocolate |
| | Chopped walnuts |