

BASLER BRUNSLI (Chocolate Almond Spice)

(from *Saveur Magazine*, Dec. 2010)

8 oz whole blanched almonds
1 1/2 c. sugar, plus more for rolling
6 oz semi-sweet chocolate, finely chopped
1 1/2 tsp cinnamon
1/2 cloves
2 egg whites, lightly beaten

Combine almonds and sugar in food processor and pulse to grind. Add chocolate and pulse. Add spices and egg whites and pulse to form a dough.

Place dough between two pieces of parchment paper sprinkled with sugar. Roll to 1/8 inch thick. Cut out into desired shape. Place 1-inch apart on parchment paper lined baking sheets. Dry for 3 hours.

Preheat oven to 300°F. Bake for 12-15 minutes until slightly puffed.