

## *HAZELNUT COOKIE DOUGH FOR STAMPS*

226 g butter

100 g brown sugar

50 g granulated sugar

30g egg

1 tsp hazelnut emulsion (or orange emulsion)

¼ tsp vanilla extract

1 T orange zest

380g all purpose flour

½ tsp salt

Soften butter on low mixer setting. Add sugars and mix on low until butter is incorporated. Add egg, extracts and zest, mix on low. Add flour and salt and mix until dough comes together. Form disc, wrap in plastic and place in fridge 10 minutes.

Roll out, press stamps or cut. Refrigerate for 90 minutes or freeze for 15 minutes before baking at 325F for 20 minutes or so.