

ENGLISH COOKIES

MAKES 30

scant $\frac{1}{2}$ cup sweet butter
 $\frac{1}{4}$ cup soft brown sugar
 $\frac{1}{4}$ cup superfine sugar
1 egg, lightly beaten
a few drops of vanilla extract
 $1\frac{1}{2}$ cups all-purpose flour
2 teaspoons baking powder
2 tablespoons milk (optional)
 $\frac{1}{2}$ cup shelled hazelnuts, coarsely chopped
2 ounces semisweet chocolate, coarsely chopped
salt

Preheat the oven to 350°F. Cream the butter with both types of sugar in a bowl, then beat in the egg and vanilla. Combine the flour, baking powder and a pinch of salt in another bowl, then sift into the creamed mixture, beating constantly with a wooden spoon. If necessary, soften the mixture with a little milk. Stir in the hazelnuts and chocolate. Place about 15 tablespoons of the mixture, spaced well apart, on an ungreased cookie sheet and bake for about 7–8 minutes. Remove the cookie sheet from the oven and let cool slightly, then remove the cookies with a spatula and let cool on a wire rack. Cook the remaining mixture in the same way.

