



GRAHAM COOKIES

Ingredients:

1. 5oz Tea biscuits, finely ground
2. 4oz Graham crackers, finely ground
3. 5oz butter, soft
4. 4oz walnuts, very finely chopped
5. 2oz crystal sugar
6. 3 Tbsp whole milk
7. 1 tsp Baking cocoa powder (optional)
8. 7oz Nutella, melted
9. Coconut flakes and nuts(any type) for dipping

Directions for Cones:

In a bowl mix in the finely ground Tea biscuits and Graham crackers. Add softened butter. Continue mixing while adding the walnuts, sugar and cocoa powder. Mix in the last three very well. Start adding whole milk spoon by spoon. The mixture is ready when the sugar crystals have dissolved. Make small balls 1 - 1.25 inch in diameter. Put the balls in the fridge for 45 minutes. Melt Nutella and start dipping the balls into the chocolate. Do not make a very thick chocolate coat in order to keep the biscuite flavor as well. If covering with nuts try to keep the cocolate glaze as thin as possible. Quicky return to fridge for another 45 min before serving.
Makes about 25 cookies.