

Chocolate Cookies

After Christmas, my favorite holiday is Children's Day! My memories from the first six years of my life are so colorful and joyful that I can't help but associate June 1st with the beginning of a magical summer, full of fun moments and surprises. However, once people stopped celebrating the day with me, I began to celebrate it with even more enthusiasm, and I plan to continue this tradition at least until I'm 66. Even then, the temptation I will always indulge in without an ounce of guilt will be chocolate.

Ingredients

200 g butter at room temperature, soft
50 g powdered sugar
115 g dark chocolate for the cookies + 150 g for decorating after baking
30 ml strong coffee
200 g all-purpose flour
50 g corn flour
Almonds

1. Melt the chocolate in a double boiler.
2. In a bowl, beat the butter and powdered sugar. Add the melted chocolate, then the coffee.
3. Beat the mixture, then add the flours (all-purpose and corn) and mix until the color and flavor are even. The mixture itself doesn't reveal how delicious the cookies will be—it looks a bit gray and pale—but once baked...
4. Using a piping bag or a spoon, shape the mixture into cookies on a baking tray. Leave some space between them, as they spread slightly during baking.
5. If you are using raw (or blanched) almonds, now is the time to place one in the center of each cookie and bake everything together. I used roasted almonds and put them on to the cookies later on, with chocolate.
6. Bake at 190°C for about 15 minutes. Once slightly cooled, dip the bottoms in melted chocolate and place on parchment paper to let the chocolate harden.

