

'Kletsekoppen' biscuits with blueberries

Ingredients:

- 150 g melted butter
- **100 g Crop's frozen blueberry puree (defrosted)**
- 50 g water
- 225 g brown sugar
- 150 g almond flakes
- 180 g pastry flour
- a pinch salt



Preparations:

- Mix together all the ingredients, except for the pastry flour.
- Briefly whisk the pastry flour with the mixture.
- Make a roll, bring it into plastic foil and stiffen in the freezer.
- Cut thin slices of the roll, put on baking paper (not too close to each other), and bake at 180°C till they have a gold brown color and the sugar is caramelized.
- Once the biscuits are cold, remove from the baking paper and keep them in a metal biscuit tin.

