

# Viennese Nut Cookies- Nussbusserl

## Ingredients

- 2 egg whites- whipped
- 1/2 cup sugar
- 1 cup nuts finely ground, almond or filbert
- dash instant coffee powder

## Instructions

1. First Mix with Spoon, then work with hands.
2. Form small balls and place on a slightly greased baking sheet, bake at 250° for about 20 minutes
3. Optional- before baking press half an almond in the middle.

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