

# Pan di stelle (chocolate cookies)

## Ingrédients

- 150g butter
- 25g hazelnut powder
- 280g caster sugar
- 50g dark chocolate 66% cocoa
- 1 egg yolk
- 100g whole milk
- 60g cocoa powder
- 450g flour T45
- 15g baking powder
- 1 egg white
- 200g powdered sugar

## Préparation

1. I don't know if you know pan di stelle, literally "bread of the stars", cookies that I discovered in Italy several years ago.
2. I think you can now find them in France, and they even made a spread out of them.
3. They are one of my favorite cookies, so I decided to make a homemade version, with less stars though (a little too long to make with a piping bag), and after several tries I am happy with the result.
4. So here is the recipe, easy and delicious!
5. Prep time : 15 minutes + 1 hour rest + 13 to 15 minutes cooking For about 50 cookies :  
Ingredients :  
butter hazelnut powder caster sugar dark chocolate 66% cocoa 1 egg yolk whole milk cocoa powder  
flour T45 baking powder 1 egg white powdered sugar Recipe : Melt gently the chocolate.
6. Mix the butter with the sugar.
7. Add the hazelnut powder, then the melted chocolate.
8. Add the egg yolk, then the milk, the flour, the cocoa and the baking powder.
9. When the dough is homogeneous, put it in a plastic wrap and place it in the fridge for at least 1 hour.
10. After the rest, spread it out on 3mm thickness and cut out 9cm cookies.
11. Arrange them on a baking sheet lined with parchment paper.
12. Put them in the preheated oven at 180°C for 10 minutes.
13. Let them cool down.
14. Mix the egg white with the powdered sugar.
15. Pour the royal icing into a piping bag fitted with a very small plain tip and draw the pattern of your choice on the cookies.
16. Bake in the preheated oven at 120°C for 3 minutes.
17. Let them cool before removing them from the baking sheet and enjoy!