# Masaryk‘s sweet (Masarykovo cukroví)

## C:\Documents and Settings\Jana\Plocha\Masaryk001.jpgIngredients:

200g smooth flour

150g butter

70g sugar

1,5 spoon of cocoa powder

1 yolk

100g nuts

## Instructions:

Dip the whole nuts into water for 2 hours.

Make the dough from other ingredients.

Put the nuts into the dough and make rolls (diameter – 3 cm).

Put the rolls in the fridge for 24 hours.

Next day, slice them in rounds which are 1 cm thick.

Bake them until they get gold and the coat the hot slices (rounds) in icing sugar.