**Hussar cookies or Husarski kolačići**

#### Ingredients:

* 1 vanilla stick or 1 packet of vanilla sugar
* 200 g butter
* 100 g sugar
* 2  egg yolks
* 300 g flour
* 100 g ground hazelnuts
* a pinch of salt
* half a cup of powder sugar
* 150 g apricot jam

**Preparation:**

1. Mix together butter, sugar, egg yolks, vanilla beans/vanilla sugar and salt evenly.
2. Add flour and ground hazelnuts.
3. Wrap the dough into the foil and keep it refrigerated for 1-2 hours.
4. Make rolls and cut them into equal pieces, the size of a small wallnut.
5. Form into balls, make a deeper depression in the centre of each ball with a pointy part of a wooden spoon. Do it gently because it breaks easily.
6. Arrange the balls in a buttered pan.
7. Bake them on 200 °C until they become golden (around 15 minutes).
8. When cooled, decorate them with powder sugar.
9. Melt apricot jam evenly, fill the depression in the cookies evenly (jam should be liquid all the time).
10. Let the jam stiffen in order to keep shiny gloss.

**Please prepare one packet of vanilla sugar, butter, sugar, eggs, flour, hazelnuts, salt, powder sugar.**

**I will bring apricot jam.**