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Mini-Nut Squirrel

für 60 pieces

INGREDIENTS

dough

200 g margarine

200 g cream cheese, natural

300 g of flour

To roll out

100 g brown sugar

100 g of white sugar

100 g ground hazelnuts

INSTRUCTIONS

Knead the margarine, cream cheese and flour into a soft shortcrust pastry. Wrap the dough in cling film and chill for 2 hours. Mix the brown and white sugar with the hazelnuts. Divide the dough into 4 equal parts. Sprinkle 1/4 of the sugar and hazelnut mixture on the work surface. Roll out a quarter of the dough on it and divide it into

16 pieces of cake. This works well with a pie divider. Roll up each piece of cake from the broad side. Preheat the oven to 160 ° C. Line a baking sheet with parchment paper. Place the small croissants face down on the prepared baking sheet. Bake at 160 ° C for about 12-15 minutes.