

Mia's Butter Cookies

INGREDIENTS

750 g flour
500 g butter
3 egg yolk
250 g icing sugar
1 packet baking powder
1 pinch salt

DECORATION

- 2 egg yolks
for brushing
- sprinkles

METHOD:

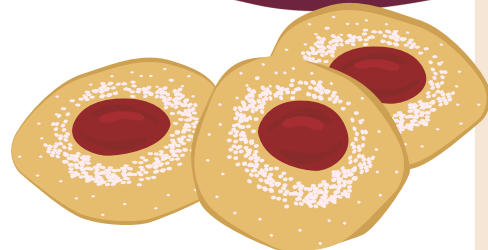
Mix all ingredients and make into a dough. Let it cool for some time. Then roll out the dough thinly and cut out various shapes. Brush with the egg yolk and decorate with sprinkles. Bake at 180°C for about 10 minutes.



Emma's Jam Biscuits

INGREDIENTS

240g flour
150g butter
1 egg yolk
70g icing sugar
2 tsp baking powder
2-3tsp lemon juice
1pinch salt



DECORATION

- blackberry jam
- icing sugar

METHOD

For the dough, melt the butter in a saucepan at low heat and put aside to cool. Add a pinch of salt to the egg whites and beat until very stiff. Add the sugar and continue beating. Now add the flour to the beaten egg white one spoonful at a time and carefully mix in with a hand mixer at the lowest setting. Stir in ground nuts as well. Then add the liquid butter and stir in with the beaters of the hand mixer. Preheat the oven to 180°C (fan oven 160°C). Cut a small corner off the bottom of a large freezer bag. Pour the whole dough into the bag. Pipe blobs about the size of a euro coin onto the baking paper - not too much, the dough will spread a bit. Bake the cookies for 12 minutes and allow to cool. For the filling, spread some hazelnut spread on the underside of one cookie and stick together with a second cookie. Now you can dust the cookies with icing sugar or cocoa powder.

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Susi's Chocolate & Nut Biscuits

INGREDIENTS

65 g	butter
3	egg white
1 pinch	salt
150 g	sugar
40 g	flour
150 g	ground hazelnuts

DECORATION

- hazelnut spread
- icing sugar or cocoa powder

METHOD

For the dough, melt the butter in a saucepan at low heat and put aside to cool. Add a pinch of salt to the egg whites and beat until very stiff. Add the sugar and continue beating. Now add the flour to the beaten egg white one spoonful at a time and carefully mix in with a hand mixer at the lowest setting. Stir in ground nuts as well. Then add the liquid butter and stir in with the beaters of the hand mixer. Preheat the oven to 180°C (fan oven 160°C). Cut a small corner off the bottom of a large freezer bag. Pour the whole dough into the bag. Pipe blobs about the size of a euro coin onto the baking paper - not too much, the dough will spread a bit. Bake the cookies for 12 minutes and allow to cool. For the filling, spread some hazelnut spread on the underside of one cookie and stick together with a second cookie. Now you can dust the cookies with icing sugar or cocoa powder.

