



Christmas Season

○ TERRACE COOKIES

INGREDIENTS FOR 60 COOKIES

- > 300 g flour
- > 2 tea spoon(s) baking soda
- > 100 g sugar
- > 1 packet(s) vanilla sugar
- > 1 egg(s)
- > 150 g soft butter
- > 80 g red jelly, e.g. redcurrant jelly
- > 2 table spoons icing sugar



PREPARATION

1 Mix flour with baking powder in a mixing bowl. Add remaining ingredients and mix everything with a batter hook briefly at the lowest level and then at the highest level and shape them into scoops afterwards. Wrap batter in cling film and keep it cold for about 30 minutes.

2 Cover baking tray with baking paper. and preheat the oven. Upper/lower heat: approx. 180°C, Circulating air: approx. 160°C.

3 Roll out the dough in portions about 0,5 cm thick and cut out biscuits of the same shape and number, but in 2 different sizes (Ø 4 cm, 3 cm). Place the cookies on the baking tray and put them in the oven. Baking time will be about 10 minutes.

4 Draw the cookies with the baking paper from the baking tray onto a cake rack and let them cool down.

5 Stir the jelly until smooth. Spread 2 biscuits of different sizes on each of the two smaller ones on the underside and place them terraced onto the largest one. Sprinkle them at least with icing sugar.

