

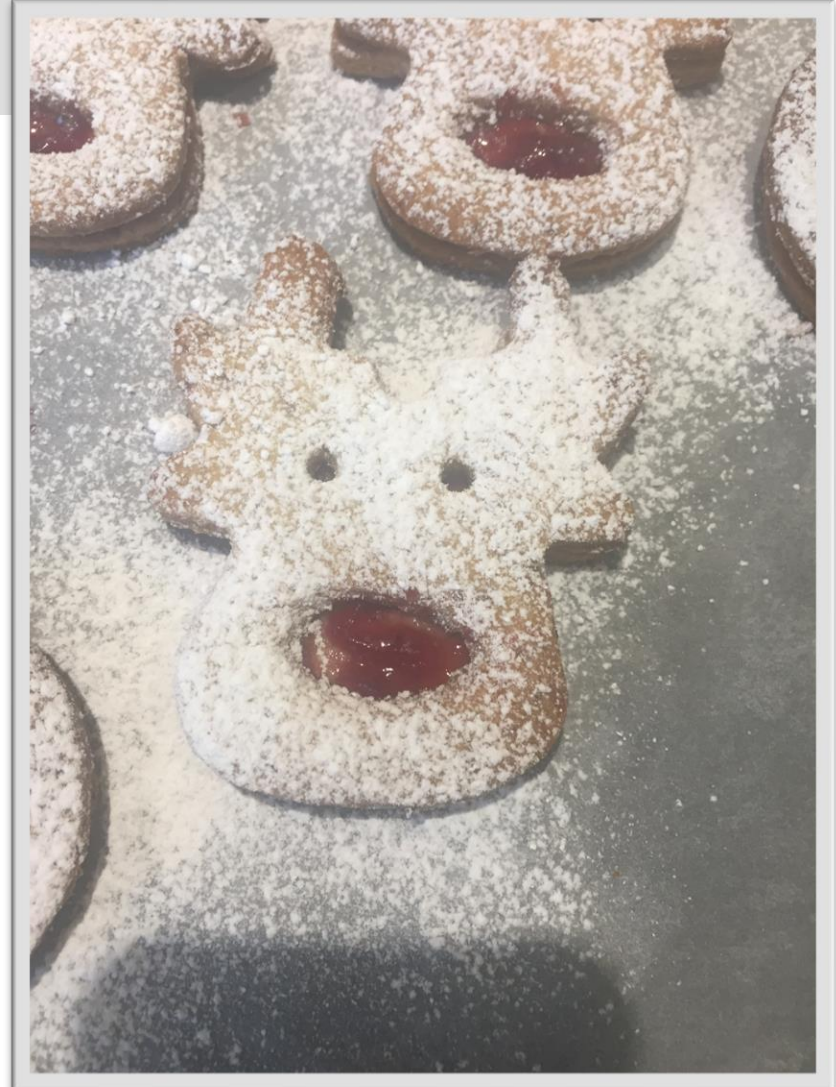


CHRISTMAS COOKIES

REYMOND CÉLIA
WATTEBLED MAËLYS

INGREDIENTS (FOR 12-15 COOKIES)

- 125g butter (at room temperature)
- 1 sachet vanilla-flavoured sugar
- 50g sugar
- 1 egg
- 250g flour
- 65g ground hazelnuts
- 1/2 teaspoon cinnamon powder
- 2 star-shaped pastry cutters, one larger than the other
- Raspberry jam
- Icing sugar



PREHEAT THE OVEN TO 180 C.



PUT THE BUTTER IN A LARGE BOWL AND CREAM IT USING A WOODEN SPOON.



**ADD THE SUGAR AND THE VANILLA-FLAVOURED
SUGAR. MIX WELL.**



ADD THE EGG. MIX AGAIN.



ADD THE FLOUR, THE GROUND HAZELNUTS AND
THE CINNAMON POWDER.



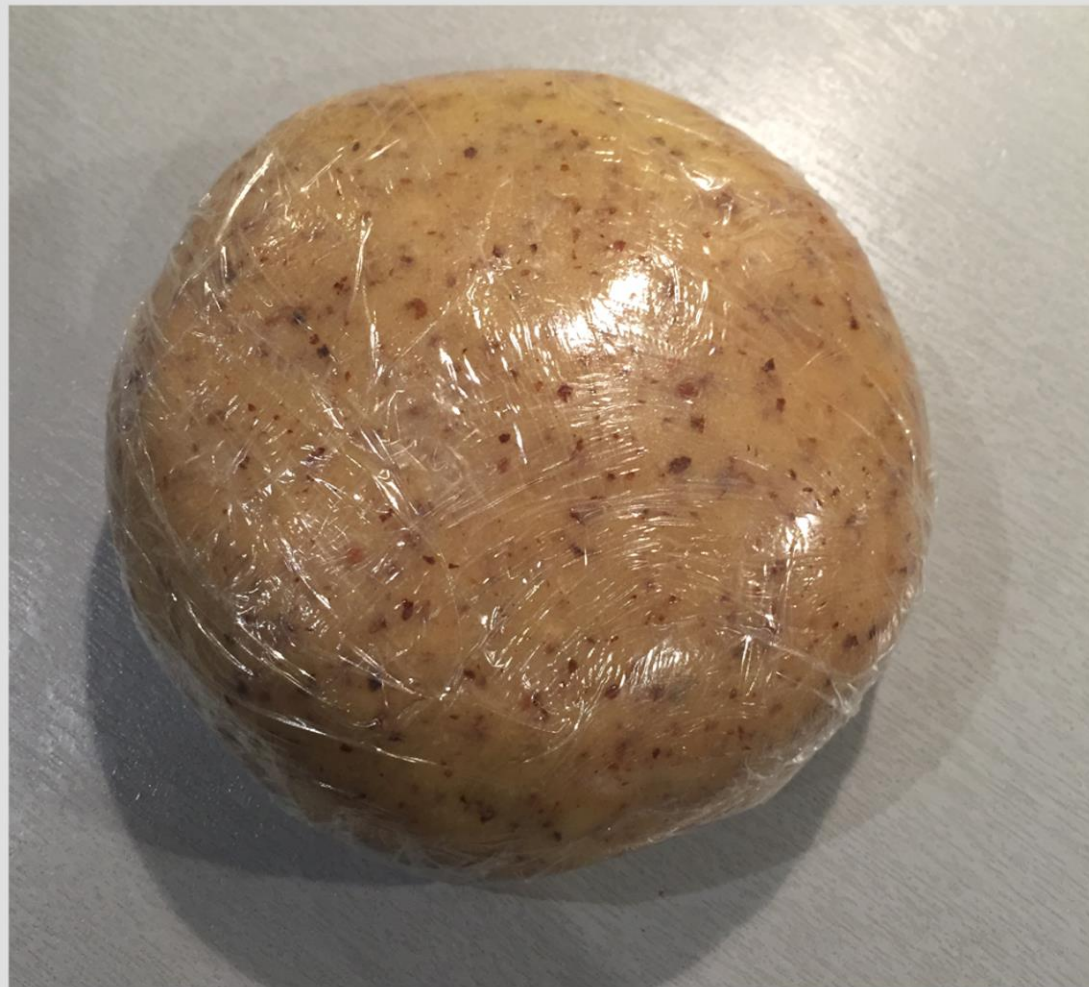
MIX AGAIN.



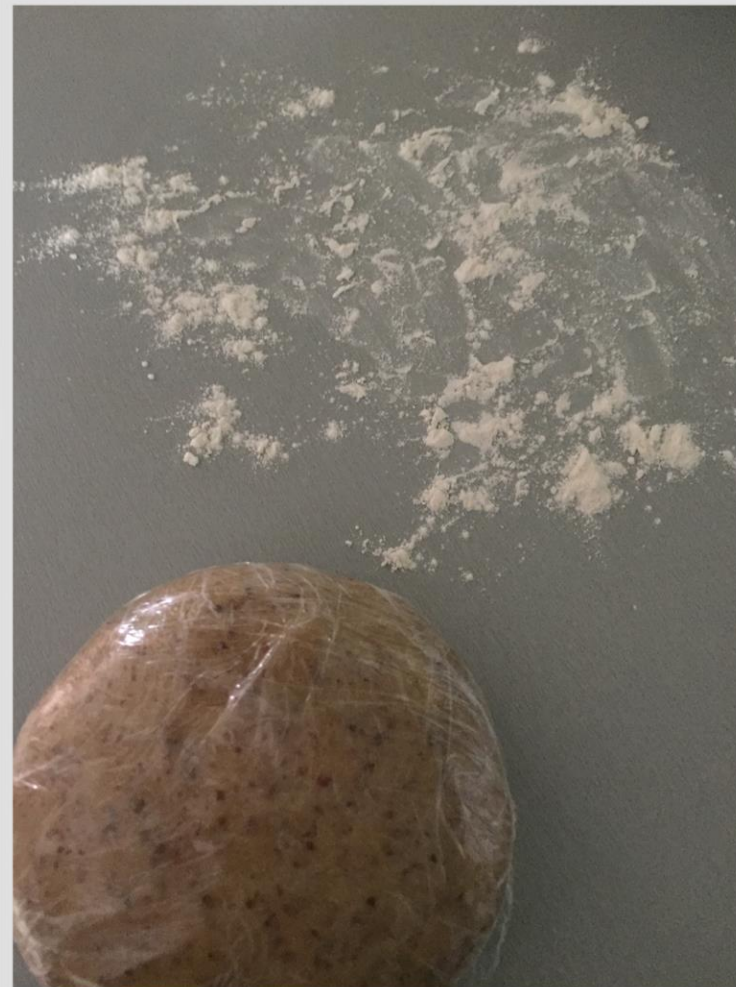
THEN MAKE THE PASTRY INTO A BALL.



**WRAP THE PASTRY BALL IN CLINGFILM AND PUT
IN THE FRIDGE FOR AN HOUR.**



REMOVE THE PASTRY FROM THE FRIDGE.



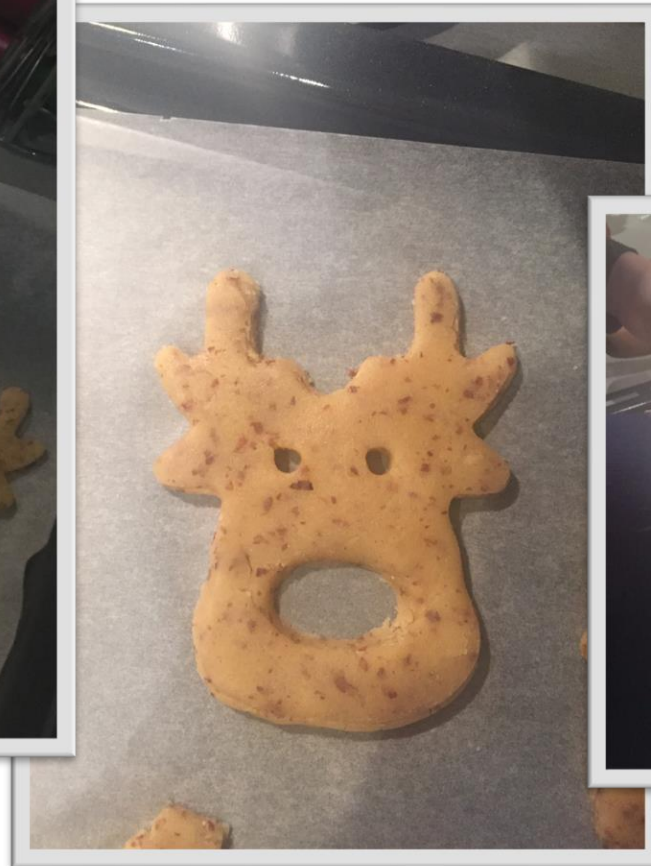
USING A ROLLING PIN, ROLL IT OUT ON A FLOURED SURFACE.



CUT OUT THE BISCUITS USING THE LARGE CUTTER.



THEN, USING THE SMALL CUTTER, CUT OUT THE CENTRE OF HALF OF THE BISCUITS.



BAKE THE BISCUITS IN THE OVEN ON A BAKING SHEET FOR 12 MINUTES (THEY SHOULD BE GOLDEN).



LET YOUR COOKIES COOL.



THEN ASSEMBLE THEM USING SOME RASPBERRY JAM.



TO FINISH, DUST THEM WITH ICING SUGAR.



TO SHARE WITH YOUR LOVED ONES

Happy tasting and happy new year !!!

