



## Christmas cookies and icing

*Preparation: 15 minutes | Cook: 15 minutes | Cookies ready in 1h30 minutes (without icing)*

For about thirty cookies:

- 150 g / 5.3 oz of flour
- 100 g / 3.5 oz of almond or hazelnut powder
- 90g / 3.17 oz of butter
- 100 g / 3.5 oz of powdered sugar
- 1 egg
- 1 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon cardamom
- 1 small amount of vanilla powder
- 1 pinch of salt

White sugar icing:

- 200 g / 7.05 oz icing sugar
- 1 egg white
- 1 teaspoon lemon juice

Chocolate icing:

- 100 g / 3.5 oz pastry chocolate
- 25 g / 0.88 oz butter
- 5 drops of orange essential oil (optional)

*Preparation:*

Preheat the oven to 160°C / 320 F.

1/ In the bowl of your robot, mix all the ingredients for about 30 seconds so that the mixture is well homogeneous.

2/ Form a ball with the preparation and leave to rest for 1 hour in the refrigerator.

3/ If the dough is a little too hard, leave it for a moment or knead part of the dough to be able to work it.

On a clean floured surface, roll out small portions of chilled dough to 5 mm / 1/4 inch thickness. If it sticks to the roller, add some flour on the dough.

4/ Cut out different shapes with the cookie cutters and place them on a baking sheet covered with baking paper.





## *Christmas cookies* and icing

1/5 Bake the cookies for 15 minutes at 160°C / 320 F, or until browned.

### *Variants:*

Instead of spices, you can add:

- a few drops of orange essential oil.
- 15 -20 grams / 0.53 - 0.70 oz of chocolate powder + a few drops of orange essential oil (5 drops for example) + 10gr / 0.35 oz of butter.

Once your cookies have cooled, you can start icing.

### White icing:

- Mix (you can use a food processor) all the ingredients until the preparation is homogeneous. If the mixture is too thick, add a few drops of water (not too much at once because the mixture liquefies very quickly!).
- Using a piping bag / decorating syringe, decorate the cookies as you wish. If you do not have a piping bag, a freezer bag can be used. Once filled, cut a little from one end of the bag and press lightly to remove the icing.

I added on my white icing, hazelnut chips, and some decorative stars.

### Chocolate icing:

- Melt the chocolate in a double boiler with butter and a few drops of orange essential oil if desired.

You can also heat these ingredients in a food processor, but not above 50°C / 122 F.

If you find that your mixture is not liquid enough, add a little butter. Never water!!! because your mixture will become granular.

- You can also use a piping bag. Personally, I dip the cookie into the chocolate directly to get a chocolate top.

I had made a crumble dough with walnuts and put chips on the chocolate icing of a few cookies. It's awesome!

*Bon appétit!*

*Krystalife*