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Christmas cookies „Trini“

tested by Javier Torrejón

Ingredients

For the dough

- 3 cups of Flour
- 1/4 teaspoon Sodium Bicarbonate
- 250 g Butter
- 3/4 cup Granulated Sugar
- 1 Egg
- 1 teaspoon of Vanilla Essence
- Cinnamon

For the decor

- 2 packs of Vanilla Icing
- Food Colors
- Colored Sugar Pearls

Instructions

Mix the flour with Sodium Bicarbonate and Cinnamon. Beat the Butter with the Sugar until you get a creamy mixture. Now add the Egg and Vanilla Essence and keep beating until everything is well mixed. Then add the flour mixture and stir everything into a homogeneous batter. Place the dough in a plastic bag and refrigerate for 1 to 1.5 hours.

Preheat the oven to 180 ° C. Take the dough out of the refrigerator and place pieces of dough on a lightly floured worktop. Now roll it out to a thickness of approx. 1.5 cm and cut out the biscuits with Christmas Cookie Cutters. Place the cookies on a baking sheet and bake for 10 to 12 minutes, or until lightly golden brown.

To make the icing for the biscuit topping, place the contents of both packs of Vanilla Icing in a bowl and add 7 tablespoons of Water. Mix well. Color the frosting with Food Coloring, if desired. As soon as the biscuits have cooled, decorate with the Vanilla Glaze and the Multicolored Pearls.

Have fun decorating!