

Checkboard Cookies

A butter based pastry that has remained timeless.

50 pieces



Easy

up to 10 Min.



Ingredients:

For Checkboard Cookies:

- 1 box Dr. Oetker Nona Tarts
- 50 g Dr. Oetker Nona Corn Starch
- 200 g Butter (softened)
- 1 Egg (Large)
- 2 tbsp Dr. Oetker Nona Cocoa Powder

- 1 Place Dr. Oetker Nona Tart Mix, corn starch, butter and egg in a large bowl, mix till dough forms.
- 2 Divide dough into two, add cocoa powder over one of the halves. Knead until cocoa powder has been fully incorporated.
- 3 Keep the dough in freezer for 30 minutes. Divide both dough again into 3 parts.
- 4 Roll each dough into square shape, about 1cm thick and cut into three slabs of equal width.
- 5 Arrange the dough slab in vanilla-chocolate-vanilla order and another one in chocolate-vanilla-chocolate order. Gently press the slabs together.
- 6 Cut each slabs dough into 3 strips of equal width. Rearrange the strips of dough to create 2 slabs forming 9 small rectangles cross-wise.
- 7 Keep in the freezer for another 10 minutes. Slice the dough about 1cm thick and place the dough on a lined baking pan.
- 8 Bake at 180°C for 15 to 20 minutes, or until lightly browned.



Tip from the Test Kitchen

- Tip: If the dough is too soft to stay in shape, keep in the freezer for 30 minutes before cutting.

