

Xmas Cookies

Make these adorable cookies for Santa, your family, or gift to someone.

about 40 pieces



Easy

up to 90 Min.



Ingredients:

For the Dough:

300 g Dr. Oetker Nona Plain Flour
180 g Butter
100 g Icing Sugar
6 g Lemon Zest
1 tsp Dr. Oetker Nona Vanilla Flavour
1 tbsp Water (cold)

For the Decoration:

100 g Dr. Oetker Nona Cooking Chocolate
100 g Dr. Oetker Nona White Cooking Chocolate
125 g Icing Sugar
1 tbsp Lemon Juice
Dr. Oetker Nona Rainbow Sprinkles
Dr. Oetker Nona Hundreds & Thousands
30 g Nuts
30 g Dried Fruits

- 1 For the dough, place all the ingredients into a bowl and knead it until smooth using the kneading hook on the hand mixer. Wrap in cling film and chill for at least 40 minutes.
- 2 Preheat oven to 175°C (top/bottom heat). Roll out the dough on a lightly floured surface to approx. 0.3 cm thick and cut out desired cookie shapes. Place on two baking trays lined with greaseproof paper and make a hole in each of the cookies using a skewer. Bake on the middle shelf of the oven, one after the other, for approx. 15 minutes. Then leave to cool.
- 3 For the decoration, melt cooking chocolate and white cooking chocolate with microwave oven or "double-boil". Place the melted cooking chocolate in a piping bag and cut a small hole to decorate the cookies. Then, finely chop the nuts and dried fruit. Decorate the cookies as desired with sprinkles, nuts and dried fruit.

Tip from the Test Kitchen

- The cookies will keep for up to 6 weeks in an airtight container.