

# Recipe



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## CHRISTMAS COOKIES

These festive cookies are delicious. Why not wrap\* them up and offer them as Christmas presents?

### 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

### METHOD\*

- 1 Preheat\* the oven to 180°C.
- 2 Put the butter in a large bowl and cream\* it using a wooden\* spoon.
- 3 Add the sugar and the vanilla-flavoured sugar. Mix\* well. Add\* the egg. Mix again.
- 4 Add the flour, the ground hazelnuts and the cinnamon powder. Mix again. Then make the pastry\* into a ball.
- 5 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.

- 6 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\*).

- 7 Let\* your cookies cool. Then assemble them using some raspberry jam. To finish, dust\* them with icing sugar.

### HELP!

**add:** ajouter  
**bake in the oven:** cuire au four  
**baking sheet:** feuille de papier cuisson

**cinnamon powder:** cannelle en poudre  
**clingfilm:** film alimentaire  
**cream (the butter):** battre le beurre en pommade  
**cut out:** découper  
**dust:** saupoudrer

**flour:** farine  
**floured surface:** surface farinée  
**fridge:** réfrigérateur  
**golden:** doré  
**ground hazelnuts:** noisettes en poudre  
**half:** la moitié  
**icing sugar:** sucre glace

**let cool:** laisser refroidir  
**method:** préparation  
**mix:** mélanger  
**pastry:** pâte  
**pastry cutter:** emporte-pièce  
**preheat the oven:** préchauffer le four  
**raspberry:** framboise

**remove:** sortir, retirer  
**roll out:** étaler  
**rolling pin:** rouleau à pâtisserie  
**room temperature:** température ambiante  
**star-shaped:** en forme d'étoile

**teaspoon:** cuillère à café  
**vanilla-flavoured:** aromatisé à la vanille  
**wooden spoon:** cuillère en bois  
**wrap:** emballer  
**wrap up:** faire un paquet cadeau