

My favorite
baking recipes
for Christmas



My favorite
rascals
for Christmas



Ingredients:

- 125g cold butter
- 200 g flour
- 50g powdered almonds
- salt
- 125 g icing sugar
- 1 egg size m
- 250 g raspberry jam
- icing sugar to dust

Put flour, sugar, salt and icing sugar into a bowl.

Add butter (in little pieces) and egg and mix it with a dough hook, then knead it rapidly by hands. Wrap the dough in clingfilm and refrigerate for at least 30 minutes.

For the stuffing boil the raspberry jam up and let it cool down.

Roll the dough out on a lightly floured surface to about 0,2cm.

Cut out the biscuits with a cookie cutter into little circles (0,6 caliber). Cut out smaller biscuits from half of the cutted cookies (0,3 cm).

Transfer the circles and rings to baking sheet.

Preheat the oven to 150 C fan. Bake for 8-10 minutes. Remove and transfer to a cooling wire and leave until completely cool.

Apply jam on circles. Dust rings with icing sugar and insert into the jam circles.

My favorite
buttery biscuits
for Christmas

Ingredients:

- 300 g flour
- 100 g sugar
- some lemon zest
- 200g butter
- 1 tsp baking powder
- 1 egg

In a bowl cream flour, sugar, lemon zest, butter and egg. Mix with a dough hook. In order to get the dough soft knead with your hands.

Wrap the biscuit dough in clingfilm and refrigerate for at least 30 minutes.

Roll the dough out on a lightly floured surface to about 0,5 cm. Cut out the biscuits and transfer to a baking sheet. Preheat the oven to 200 C and bake for 10 minutes.

Remove and transfer to a cooling wire and leave until completely cool before decorating.



My favorite
vanilla biscuits
for Christmas

Ingredients:

- 250 g flour
- 210 g butter
- 100g powdered almonds
- 80g sugar
- 2 tsp vanilla extract
- icing sugar and vanilla extracts to turn and roll the biscuits

Mix all ingredients until the dough is formed.
Wrap the dough in clingfilm and refrigerate for at least 30 minutes.
Sieve icing sugar and vanilla extract into a lockable bowl.
Form the vanilla biscuit dough in a roll of 4 cm caliber.
Cut into slices (1-2 cm)

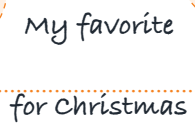
Form the slices in vanilla biscuits and place them on a baking sheet about an inch apart.
Bake for 20 minutes (fan oven 175 C)

Transfer to a cooling wire and leave for 3 minutes. Roll the biscuits in the sugar-vanilla mixture in the lockable bowl.



for Christmas

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This image shows a single sheet of white paper with ten horizontal orange lines, resembling notebook paper. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

My favorite
for Christmas

Ingredients:

This image shows a blank sheet of white paper with horizontal blue lines and a vertical red margin line on the left side. The lines are evenly spaced and extend across the width of the page. There is no handwriting or other markings on the paper.