

Stamp Cookies Recipe

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Prep. time : 10 minutes

Cook time : 10 minutes

Ready in 20 minutes plus cooling

Level : Basic

Ingredients:

- Butter 150g (5.3oz)
- Sugar 60g (2.1oz)
- Praline paste 60g (2.1oz)
- Milk 40g (1.4oz)
- All purpose flour 250g (8.8oz)
- Vanilla powder

Directions

1. Place softened butter, sugar and vanilla powder into a bowl of a stand mixer fitted with paddle attachment and mix until creamed.
2. Mix praline paste with cold milk in another bowl, and whisk to combine.
3. Add praline mixture to the butter mixture and beat until incorporated.
4. Fold in sifted flour. Wrap the dough in plastic foil and put in the fridge for about an hour.
5. Roll out chilled dough on a floured surface to 5mm (about 1/4") thickness. Press your stamp into the dough, and then cut it out with a 5cm (2") in diameter round cutter.
6. Transfer the cookies onto paper lined baking tray and put them in the fridge for about 10-15 minutes.
7. Bake them at 180°C (350°F) for about 10-12 minutes. Take the cookies out and leave them to cool down.