

Christmas Snowflake Cookies

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Prep. time : 20 minutes

Cook time : 8 minutes

Ready in 28 minutes plus cooling

Level : Basic

Ingredients:

Cookie Dough:

- Butter 150g (5.3oz)
- Soft brown sugar 60g (2.1oz)
- Praliné paste 60g (2.1oz)
- Cream 35% 40g (1.4oz)
- All purpose flour 250g (8.8oz)
- Gingerbread spice 2g (1/2Tsp)
- Orange zest
- Cranberry jam for filling

Royal Icing:

- Egg whites 30g (1oz)
- Powdered sugar 150g (5.3oz)
- Lemon juice 10g (1Tbsp)

Directions

1. To make the dough place praliné paste into a bowl, add cream and stir well with a whisk. Place softened butter into a bowl of a stand mixer fitted with paddle attachment, add brown sugar and orange zest, and mix on medium speed until creamed. Then, add praline paste mixture and mix until incorporated. Add sifted flour and gingerbread spice and mix on low speed until combined.
2. Put one sheet of parchment paper onto the counter. Place the dough onto it and flatten it with your fingers. Cover the dough with another sheet of parchment paper, and then roll it out to 3mm (1/8") thickness using an adjustable rolling pin. Then, put everything in the fridge to set.
3. Cut out cookies using various snowflake cookie cutters. Then, transfer them onto a baking tray lined with perforated silicone mat. Bake cookies at 180°C (350°F) for about 7-8 minutes.
4. To make royal icing put egg whites into a stand mixer fitted with whisk attachment and whisk on medium speed for about one minute. Then gradually add powdered sugar until you get pipeable consistency. Add lemon juice and mix to combine.
5. To assemble cookies dust the hollow snowflakes with powdered sugar. Put cranberry jam into a piping bag without tip and pipe a circle on bottom snowflake cookies. Place the hollow snowflake cookies on top, and fill the holes with the jam.
6. To decorate small snowflakes put royal icing into parchment paper piping cone and draw snowflake pattern onto them. There, your delicious snowflake cookies are done! Merry Christmas!