

Basic dough for cookie cutters

Simple shortcrust pastry cookies

(30.10.2023 - written by Julia Stanco)

<u>List of ingredients:</u>	
<u>Shortcrust pastry ingredients:</u> 500 g wheat flour type 405, or spelt flour type 630 5 g (cream of tartar) baking powder 250 g butter, soft 2 eggs, size M 200 g sugar 2 (bourbon) vanilla sugar 1 pinch of salt	<u>For the decoration:</u> e.g. chocolate / couverture of your choice, chopped nuts of your choice, grated coconut flakes, freeze-dried raspberries, Organic orange zest, Sugar sprinkles, chocolate balls

The quantity is sufficient for about 4 trays.

Preparation:

Baking time: approx. 8 - 10 minutes

Temperature: 180 °C fan-assisted, or 200 °C top/bottom heat

Baking tin: baking tray(s)

For the shortcrust pastry:

Preheat the oven to 180 °C fan oven, alternatively 200 °C top/bottom heat.

Line one or more baking trays with baking paper and set aside.

Tip: If you spray a few drops of water onto the baking tray beforehand, the baking paper will stick to the tray!

Mix the flour with the baking powder and sieve into a bowl. Add the softened butter in pieces, the sugar, vanilla sugar, a pinch of salt and the two eggs and knead everything together to form a smooth dough. The best way to do this is with the dough hook of a food processor, but you can also do it by hand. Shape the dough into a ball.

The cookie dough can be used immediately, it does not necessarily have to be chilled first! However, if you don't want to work with a soft dough, you can wrap it in cling film and put it in the fridge for 1 hour. This will make it easier to cut out and the cookies will also taste a little crumbly.

It is best to divide the dough into 4 parts and roll each out on a floured work surface to a thickness of about 5 mm and cut into shapes using various cookie cutters of your choice.

Spread the cut-out cookies on the baking tray with some space between them and bake in the preheated oven for about 8 - 10 minutes until golden brown. If you are baking in a fan oven, you can put 2 trays in the oven at the same time. Remove the baked cookies from the oven, leave to cool briefly on the tray and then transfer to a cooling rack and leave to cool completely.

For the decoration:

Chop the chocolate or couverture of your choice into pieces and melt slowly in a metal bowl over a bain-marie (do not boil!), stirring occasionally. Spread the melted chocolate over the cookies with a spoon and decorate as desired with chopped nuts, coconut flakes, orange zest, freeze-dried raspberries, golden chocolate balls - there are no limits to your imagination - and serve!

The cookies will keep for up to 4 weeks in an airtight cookie tin.