

## RECIPE



RECIPE TITLE

### **Chocolatey: Filled Chocolate Cookies** **Makes about 40 cookies**

FROM THE FEATURE

Midnight blue & Cognac

CONTRIBUTOR

SisterMag

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N°32

### INGREDIENTS

FOR THE DOUGH:

260 g flour

150 g sugar

40 g baking cocoa

190 g butter (room temperature)

1 egg

FOR THE FILLING:

100 g dark chocolate. To add an extra kick, we chose a pomegranate flavour. Another option would be orange or whichever one is your favourite.

50 g heavy cream

100 g white chocolate

### STEPS

1. Combine flour, sugar, cocoa, butter and the egg to a smooth dough consistency. Meanwhile, preheat the oven to 180°C (fan oven) and spread parchment paper on a cookie sheet.
2. Roll out the dough to approximately 3mm and cut out the cookie shapes. Bake the cookies for about 8 minutes on your parchment paper covered cookie sheet (duration may vary based on your oven, so make sure to check on your cookies even a few minutes earlier).
3. Let the cookies cool down and melt the dark chocolate and cream.
4. Stick two cookies together with about one teaspoon of chocolate cream. Afterwards, melt the white chocolate and use it to decorate your cookies.

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RECIPE TITLE

**Classic: Jam-filled biscuits  
For 2 cookie sheets**

FROM THE FEATURE

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### INGREDIENTS

FOR THE DOUGH:

200g flour

60g ground almond

100g icing sugar

1 vanilla bean

120g butter (room temperature)

½ lemon (grated peel)

1 egg

1 pinch of salt

FOR THE FILLING:

3 tablespoon jam (i.e. red currant  
jam)

1 tablespoon hot water

icing sugar (if you like)

### STEPS

1. Combine the dry ingredients; flour, almonds, icing sugar, salt and lemon peel. Scrape out the vanilla bean and add it to the butter and the egg.
2. Mix them together until you receive a smooth dough consistency. Form the dough into a ball, wrap it in foil and put it in the refrigerator for about two hours.
3. Meanwhile, preheat the oven to 180°C and spread parchment paper on a cookie sheet
4. After two hours, take the dough out of the refrigerator, knead it and roll it out on a surface covered by flour to about 5mm. Cut out the cookies and add a (star-shaped) whole to every second one. Bake them in the hot oven for 10-12 minutes until golden.
5. Stir the jam and apply it to the warm cookies (without a whole). Cover them with one cut out biscuit, press down lightly and let them cool. After the biscuits have
6. completely cooled down, you can decorate them with icing sugar.

## RECIPE



RECIPE TITLE

**Glutenfree Cinnamon Stars**

FROM THE FEATURE

Midnight blue & Cognac

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### INGREDIENTS

3 egg whites

250g icing sugar

300g ground almonds

3 TL cinnamon

### STEPS

1. Beat the egg whites and mix them with the icing sugar until foamy.
2. Put away one third of the sugar-egg mixture (for the decoration). Combine the rest with almonds and cinnamon and stir everything together.
3. Spread parchment paper on a cookie sheet and preheat the oven 160°C.
4. Roll out the dough on a surface covered in icing sugar, cut out the stars and bake them for about 8-10 minutes on a medium level of your oven.
5. After baking, spread icing on the warm stars and let them dry for a few hours (preferably overnight).