



# CHRISTMAS COOKIES

BY ALBERTO FIORENTINI, AURORA MEINI, NICOLA PALUMMO

# RECIPE of Christmas Cookies

## INGREDIENTS:

- 500 gr Flour
- 200 gr Butter
- 200 gr Sugar
- 4 Egg yolks
- 50 gr Cocoa



Place the flour, butter, sugar and egg yolks in a large bowl. Mix all ingredients until you get a smooth paste.

Roll out the dough with a wooden rolling pin to get a thickness of the pastry of 1 cm.

Cut the dough with different forms of metal to make the cookies.

Put the cookies in the pre-heated oven to 180 degrees centigrade for 20 minutes.

Finally decorate the cookies in any way you want.

# The preparation

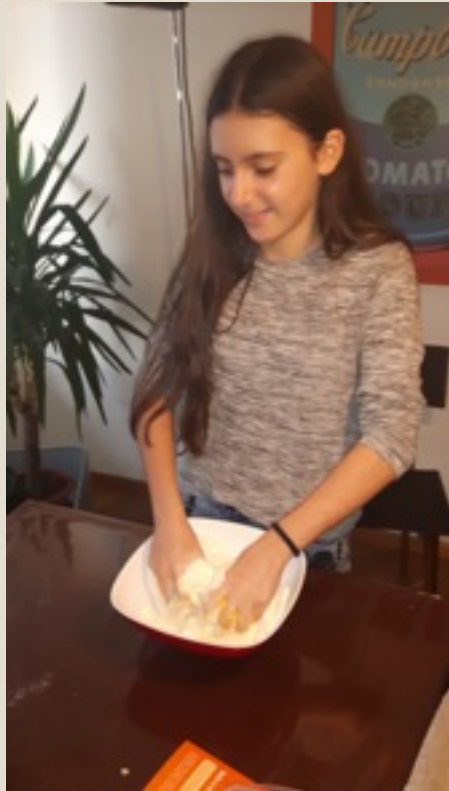
1 – Mix flour and butter



2 – Add the egg yolks and sugar



3 – Hand Knead the mixture



4 – The dough is ready



5 – Roll out the dough with a rolling pin



6 – Cut the cookies with metal cutters



# Cooking



7 – Cook in preheated oven at 170 degrees for 20 min



8 – The cookies are ready to be decorated



# Decoration



9 – Decorate the cookies with a pastry bag

10 – Christmas cookies are ready

