



Cookies in summer shapes

30'

Hands on

80''

Hands off

11'

Cook Time

25-30

Portion(s)

2

Difficulty



Method

For the cookies

- In a mixer's bowl, add the salt, flour, icing sugar, cinnamon, vanilla extract and butter (cut into pieces).
- Beat with the paddle attachment on medium speed for 2-3 minutes until the dough forms. Don't beat for long because you want your cookies to be crunchy and they will not spread in the pan while baking. That is why you use pastry flour (it contains very little gluten and makes the cookies crunchier).
- Remove dough from mixer's bowl. You can knead it lightly and form into a ball.
- Cover the dough with a plastic wrap and refrigerate from 30 minutes to one hour until it thickens.
- After one hour, preheat the oven over 190°C (370* F) Set to Fan.
- Dust the kitchen counter with some flour. Cut a piece of the dough and set it on the counter.
- Spread out the dough with a rolling pin (it should be 3 mm thick). If you have to, dust with some more flour).
- Cut the dough in various shapes using the [cookie cutters](#).
- Place the cookies in two [baking pans](#) lined with parchment paper. Make sure there is some space between them.
- Repeat the process for the rest of the dough. Make 25-30 cookies.
- Bake for 8-11 minutes.
- The cookies must have a nice golden color, and they will set and get harder as they cool down.
- Set them aside for 20 minutes to cool.

For the glaze

- Beat the egg whites into a meringue but before it is thick, add the sugar and lemon juice so that you get a thick a shiny meringue.
- Add water and mix until you have a runny glaze. Pour the glaze into 4 [bowls](#) and add to each bowl one of the food [coloring pastes](#). Mix.
- Add each color to a different [pastry bag](#) and decorate the cookies.

Ingredients

For cookies

- pinch of salt
- 300 g pastry flour
- 100 g icing sugar
- ½ tablespoon cinnamon powder
- 1 teaspoon vanilla extract
- 250 g butter, frozen

For glaze

- 2 egg whites
- 480 g icing sugar, sieved
- juice from 1 lemon
- 1 teaspoon water
- [red food coloring paste](#)
- [yellow food coloring paste](#)
- [green food coloring paste](#)
- [blue food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

177 Calories (kcal)	7.0 Total Fat (g)	4.4 Saturated Fat (g)	27.0 Total Carbs (g)
9%	10%	22%	10%
19.0 Sugars (g)	1.3 Protein (g)	0.0 Fibre (g)	0.03 Sodium (g)
21%	3%	0%	1%

