



EASTER COOKIES

🕒 30 min ⌚ 1 h 30 min 🌿 medium 🍴 50 pieces

INGREDIENTS

peel from 1 orange, cut in pieces
180 g sugar
180 g butter, cut in pieces (3 cm.)
1 tsp vanilla sugar, homemade
2 eggs
80 g orange juice
25 g cognac
40 g milk
800 g flour
¾ tsp baking powder
½ tsp baking soda
1 pinch salt
1 egg yolk, lightly beaten with 2 tbsp water
20 g sesame seeds, for sprinkling

USEFUL INGREDIENTS

bowl
2 baking trays
baking paper
serving dish

PREPARATION

1. Pre heat oven at 180°C. Cover 2 baking trays with baking paper and set aside.
2. Place orange peel and sugar into mixing bowl and grind **10 sec/speed 10**. Scrape down sides of mixing bowl with spatula.
3. Add butter and vanilla sugar and mix **3 min/speed 4**.
4. Add eggs, orange juice, cognac and milk and mix **2 min/speed 4**.
5. Add flour, baking powder, baking soda, salt and mix **1 min 30 sec/speed 4**, with aid of spatula.
6. Then, knead **3 min/dough function**. Transfer dough in a bowl and set aside.
7. Cut a piece of dough (approx. 30g). Shape into a log (20 cm length, 0.5 cm width) Turn the two ends in opposite directions shaping a snail and place in prepared baking trays. Cover with diluted egg yolk, sprinkle with sesame seeds and bake in pre-heated oven (180°C) for 20 minutes or until golden brown.
8. Set aside to cool down for 10 minutes and serve.