

Recipe

Ingredients:

- 250g vegan butter
- 125g powdered sugar
- 2 tablespoons vanilla sugar
- A bit of salt
- 350g flour
- (150g Raspberry jam and 150g Carob jelly if you feel like putting something in between two cookies)

Step 1

First of all you need to gather your ingredients, and it usually helps putting all of them on a table instead of having to get the additional ones every time you move onto the next step. Trust me, I would know.

Step 2

After you gathered everything make sure to weigh them before throwing them into the bowl. Now weigh and toss in the vegan butter, powdered sugar, vanilla sugar, salt and lastly flour.

Step 3

Get to kneading and keep kneading until it feels slightly wet and looks like a proper dough.

Step 4

Now let the dough rest for 30 minutes, he deserves it.

Step 5

After his well-deserved rest, get a plastic bag and cut/rip it half. Put your well rested dough in between the two plastic sheets and start going to town on it with a rolling pin. Roll until it feels thin enough. Afterwards use a cookie cutter (shape is irrelevant) to cut the cookies.

Step 6

Migrate your freshly cut out cookies onto baking foils and let them rest for another hour. Also start pre-heating the oven to 200 degrees Celsius.

Step 7

Put your cookies in the middle of your pre-heated oven and wait around 6 minutes for them to be baked. They should be slightly brown but don't overdo it.

Step 8

Put the fresh cookies onto a grid and let them cool for a bit. Now you can either eat your cookies or smear a combination of Raspberry jam, Carob jelly and powdered sugar in between two cookies.