

Just Bake

Recipes:

Prep Time 20 min. | Bake Time 12 min. | Number 12 Piece

--Cookies--

Ingredients

STEP 1

Cream the soft butter with the two types of sugar for several minutes. Add vanilla extract and eggs and mix briefly. Mix the flour, baking powder and salt, add to the egg and butter mixture and mix to form a dough

STEP 2

Fold approx. 180 g of the chocolate chips into the batter using a wooden spoon or spatula. Preheat the oven to 180 degrees top/bottom heat (circulating air: 160 degrees). Line two baking sheets with parchment paper.

STEP 3

Using an ice cream scoop, cut out about 12 balls from the dough, form them into round shapes with your hands and place them on the baking sheet with plenty of space between them. Slightly flatten. Since the biscuits will spread, we recommend baking about 6 biscuits on a baking sheet.

STEP 4

Spread the remaining chocolate chips over the dough balls and press down lightly. Bake the biscuits in the preheated oven for approx. 10-12 minutes. The edge shouldn't be too dark, the middle of the biscuit should still look a little damp.

STEP 5

Remove the biscuits and let them cool on the tray for about 10 minutes. Then carefully place on a wire rack with a spatula. As they cool, the cookies will firm up a bit. The dough makes about 12 cookies.

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--Cookie Cutters—

Prep Time 85 min. | Bake Time 85 min. | Number 40 Piece

Ingredients

125g cold butter

200g Wheat Flour

100g sugar

1pack vanilla sugar

1 egg

For The Meringe Layer

2tbsp lemon juice

6tbsp powered sugar

Instructions

STEP 1

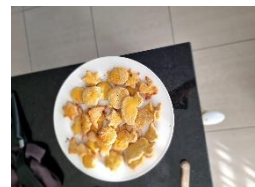
For the shortcrust pastry, knead the butter, flour, sugar, vanilla sugar and the egg into an even dough. Put the dough in the fridge for 30 minutes.

STEP 2

Line a tray with baking paper, preheat the oven to 180 degrees top/bottom heat. flour the work surface. Roll out the dough on the work surface to about 5 mm thick and cut out with any biscuit cutters. Place biscuits directly on the sheet. Bake cookies in the preheated oven for about 7-10 minutes. Leave to cool completely.

STEP 3

Line a tray with baking paper, preheat the oven to 180 degrees top/bottom heat. flour the work surface. Roll out the dough on the work surface to about 5 mm thick and cut out with any biscuit cutters. Place biscuits directly on the sheet. Bake cookies in the preheated oven for about 7-10 minutes. Leave to cool completely.



--Brunsli--

Prep Time 20 min. | Bake Time 4 min. | Number for 8 Persons

200g sugar

250g ground almonds

2tbsp flour

1pinch cinnamon

2 eggs

1pinch salt

100g dark chocolate

Instructions

STEP 1

Mix sugar, almonds, flour, and cinnamon in a bowl. Beat the egg whites with the salt until stiff, fold in.

STEP 2

Put the chocolate in a bowl, pour the water over it, leave to stand for approx. 3 mins. Pour off the water carefully, leaving about 1 tablespoon, stir in the chocolate until smooth, mix into the mixture.

STEP 3

Roll out the dough in portions between a cut plastic bag or on a little sugar to about 1 cm thick, remove from the work surface with a spatula. Cut out different shapes, repeatedly dipping the mold in the sugar, spread on two pieces of baking paper. Dry at room temperature for approx. 6 hours or overnight.

STEP 4

Preheat oven to 240 degrees. Bake: approx. 4 min. each in the middle of the oven. Remove, cool slightly, cool Brunsli on a wire rack.



--Cinnamon Stars—

Prep Time 60min | Bake Time 60 min. | Number 62 Piece

Ingredients

400g ground almonds

250g powdered sugar

1 pinch cinamon

2 abumen

2 tablespoons Amaretto

For The Meringe Layer

125g powdered sugar

1 abumen

Instructions

STEP 1

For the dough, mix together the almonds, powdered sugar and cinnamon. Add the egg white and mix with the amaretto and vanilla sugar. Wrap the dough in cling film and chill for 30 minutes.

STEP 2

Flour the work surface well and roll out the dough to about 5mm thick. Cut out stars with a star cutter and place on a baking tray lined with baking paper. Preheat the oven to 120 degrees circulating air.

STEP 3

For the glaze, beat the icing sugar and egg white until stiff. Spread the glaze over the stars with a teaspoon and gently spread it to the edges and tips. Dry the stars in the preheated oven for about 40 minutes. Let cool completely and then store in a tin.

