

Rascals-recipe

The ingredients for this recipe are:

- 250g flour
- 80g powdered sugar
- 1 coffee spoon vanilla sugar
- 2 tablespoons water
- a pinch of salt
- 175g butter
- 150g currant jelly



Step 1.

First of you put about 175g of butter into the bowl and stir until peaks form.

Step 2.

After that you can add 2 tablespoons of water, 80g powdered sugar, a pinch of salt and 1 coffee spoon vanilla sugar. Mix it for a while, then add 250g of flour and mix it another time.

Step 3.

When you think it is mixed enough, cover the bowl, and put it in to the freezer for about 10min, so that the dough is cool but not frozen.

Step 4.

Take some of the dough and put the other back into the freezer. Roll out the dough to about 2mm. When you rolled it out, you can cut out the dough with a form. Repeat this step until you don't have any more dough.

Step 5.

Make sure, that you have for each top part a bottom part. Then put oven tray into the oven for 5-8min by 180°

Step 6.

After you picked the oven tray out, you can start to flip the bottom part and put some currant jelly on it and cover it with the top part.

Step 7.

If you want, you can sprinkle some more powdered sugar over the rascals. When they are no longer hot, you can put them into a box.