

## Cocoa cut- outs

- 1** In a large bowl mix together the flour, sugar, cocoa powder, cinnamon and salt.
- 2** Cut the cold butter into small cubes (or - if the butter is really well chilled - use a coarse grater) and add the egg. Quickly knead together by hand or with a pastry blender and form into a neat ball. Cover with cling film and chill in the fridge for 1 to 2 hours.
- 3** Preheat the oven to 180°C (~350°F) and line the baking trays with parchment paper. Take the dough out of the fridge and cut off half of it (put the other half back into the fridge). Dust a large wooden board with flour and roll out the dough until about 3 to 4 mm thick. Cut out the shapes of your choice and place on the baking trays, then continue with the other half (any dough scraps should be chilled before using again).
- 4** Bake for 8 to 10 minutes (eat a test cookie, if your unsure when they are done, because their color is not really helping here), then take out and slide the parchment paper with the cookies off the tray, then you can let them cool down completely.
- 5** Decorate to your liking with either melted chocolate, a brush and a piping bag or a jam filling (heat the jam for some minutes, so it becomes easier spreadable). Store in an airtight cookie jar.



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*Recipe source: own creation*

Prep time: ~30 minutes plus chilling, baking 8-10 minutes, plus decoration

#### Ingredients (yields about 3 trays):

- \* 300 g all- purpose flour (plus more for dusting the board)
- \* 100 g sugar (the finer, the better, but no confectioners sugar)
- \* 25 g unsweetened cocoa powder
- \* 1 tsp ceylon cinnamon
- \* a pinch of salt
- \* 200 g butter (well chilled)
- \* 1 egg (large)
- \* for decoration: apricot jam and/ or white/ dark chocolate