



Raspberry Hallon cookies



60 cookies 3 hours 15 min.

INGREDIENTS

What you need

COOKIES:

450 g wheat flour
120 g potato flour
200 g sugar
2 tsp. baking powder
2 tsp. vanilla powder
2 pinches salt
400 g cold butter
2 eggs
1 jar Fynbo Raspberry Filling

DECORATIONS:

Icing sugar, if desired

INSTRUCTIONS

Sift wheat, potato flour, sugar, baking powder, vanilla sugar and salt into a bowl and mix. Chop up the butter and add it to the dry mixture. Crumble the butter into the dough until it is evenly distributed.

Lightly whisk one of the eggs and add it to the dough, which should then be formed into a large ball. Wrap the dough in cling film and put it into the refrigerator for 2 hours.

Preheat the oven to 200 degrees Celsius (fan-assisted). Roll out the dough evenly until it has a thickness of 5 mm and cut out the biscuits with dough-cutters of approx. 5 cm in diameter. Cut out the centre of half of the biscuits. Put the dough with a hole in it on top of the dough without a hole. Fill the hole with Fynbo Premium Raspberry Filling.

Lightly whisk the last egg. Finish the raspberry hallon cookies by brushing with the whisked egg. Bake the cookies for approx. 12-15 minutes until golden. Let the cookies cool on a griddle.

The cookies can be eaten as they are or dipped in icing sugar.