

heute gibt es...

Melting Snowman biscuits



Ingredients: (For about 16 pcs)

For the dough:

- 250g Mehl
- 125g sugar
- 1 tbsp vanilla sugar
- 1 egg
- 50g ground almonds
- 125g cold butter
- 1 pinch salt

For the decoration:

- 350g icing sugar
- 1 egg white
- 2 tsp lemon juice
- 16 Marshmallows
- colored sugar pearls or Schokolinsen to decorate

Preparation:

1. The ingredients for the dough – it cut the butter into small pieces – knead until smooth to a ball and place them in plastic wrap is wound for 30 minutes in the refrigerator.
2. Preheat the oven to 175 ° C (fan) Preheat.
3. Roll out the dough about 4 mm thick on a floured work surface. (7.5 cm diameter) cut out from the entire dough about 16 circles – Knead dough residue again and again and again cut out.
4. Place the cookies on a lined baking tray and bake until golden for about 10 minutes. Leave to cool then.
5. Powdered sugar, egg whites and lemon juice mix well, so there are no lumps. With the glaze on the marshmallow attach the sugar pearls for the face of the snowman.
6. With a pastry bag to distribute the glaze loose on the biscuits, immediately put the marshmallow on an edge and then let everything dry well.

