

MONSTROUSLY DELICIOUS SHORTBREAD COOKIES



+ 3 years old | Difficulty: ★ | Preparation time: 30 minutes - Cooking time: 12 minutes

Material

You need:

- [METAL CUTTERS Halloween](#)
- [STAINLESS STEEL SALAD BOWL WITH SUCTION CUP](#)
- [PASTRY MAT](#)
- [ROLLING PIN](#)
- [ELECTRONIC KITCHEN SCALE](#)

Ingredients :

- 50 g of coconut flower sugar
- 40 g of olive oil
- 50 g of milk
- 160 g of wheat flour
- A pinch of fine salt
- Icing sugar

Steps

- Preheat the oven to 180°C (convection heat).
- In a bowl, pour the coconut flower sugar, olive oil, milk, flour, and salt, and mix with a wooden spoon until you have a homogeneous dough.
- Roll out the dough on a pastry mat with a rolling pin. Use cookie cutters to cut out shapes from the dough.
- Bake for 13 minutes.
- On a sheet of paper, trace the outlines of the cookie cutters. Cut them out, and using a hole punch or a cutter, create eyes, mouths, and other patterns in the paper.
- Once the paper cutouts are ready, place them on the corresponding cookies. Using a sieve, sprinkle icing sugar over the cookies.
- Remove the paper cutouts: the cookies have become expressive!

These cookies can be stored for up to 3 days in an airtight container.