

# CHRISTMAS SHORTBREAD



+ 2 years | Difficulty: ★ | 2 hours resting time and 1 hour shaping time

## Material

Ingredients for 80 biscuits :

- 250 g flour
- 125 g sugar
- 150 g butter
- 2 eggs
- 1 tablespoon cinnamon
- 1 pinch of salt
- ½ sachet yeast
- 1 sachet of vanilla sugar

- [METAL CUTTERS Christmas](#)
- [SILICONE MATS](#)
- [ROLLING PIN](#)

### Tips

- 1) Work the dough in small pieces, leaving the rest in the fridge, it will be easier to roll out.
- 2) Apply flour to your hands, rolling pin and work surface (or baking mat) and start to crush the dough with the palm of your hand.

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## Steps

- Preheat the oven to 210°C.
- Cut the butter into pieces in a bowl and let it soften.
- Mix the flour, sugar and vanilla sugar in a bowl. Make a well and add the yeast, cinnamon, salt and softened butter.
- Work the mixture with your fingertips until it is sandy.
- Pour the dough onto the baking mat and make a well.
- Separate the egg yolks and whites in a bowl.
- Stir 1 egg yolk and 1 whole egg into the well previously formed in the dough.
- Knead with the palm of your hand until you have a smooth dough.
- Form a ball and wrap in cling film. Leave to rest in a cool place for at least 2 hours.
- Using a rolling pin, roll out the dough to a thickness of 1 cm.
- Using the cookie cutters, cut out the dough and arrange the shapes on a baking sheet covered with baking paper. Space them well apart.
- Bake in a hot oven for 12 minutes until golden brown, then cool out of the oven.

As beautiful as they are good! Naturally golden or decorated with icing sugar, chocolate, topping... these shortbread with a light cinnamon flavour will delight young and old gourmets alike!